



ROSÉ

2009

TAPEÑA: Tapeña is an innovative brand that offers expressive, fruit-forward, indigenous wines from the heart of Spain. The name Tapeña fuses two of the liveliest Spanish concepts: *tapas*, flavorful foods made to share, and *peña*, a close group of friends. Inspired by the energy of the lively tapas bars throughout Spain, these food-friendly wines from Spain's most successful winemaking family, the Ferrers, have a rich, sleek style that is approachable, lively and just a bit adventurous.

REGION: Tapeña is crafted from grapes cultivated in *Tierra de Castilla* in the heart of Spain. Outside the highly regulated *Denominacion de Origen* (DO) system, these wines benefit from multiple micro-climates of the region that are well suited to the cultivation of classic Spanish grape varieties. With over 600,000 hectares, this large region provides diversity of soils, vinification and vineyard management that affords our winemaker the flexibility to create the very best wines from the best locations.

GRAPES: (55% Monastrell, 40% Garnacha & 5% Shiraz)

This luscious blend of a seductive Garnacha, plus a juicy Monastrell and a splash of Shiraz for more body creates a distinctive Spanish Rosé. Chill this refreshingly crisp wine and enjoy with friends on a patio, plaza or poolside.

ROSÉ: This refreshingly delightful Rosé wine has bright strawberry aromas with fresh cherry and strawberry flavors with traces of citrus. The palate is beautifully balanced with a crisp refreshing acidity, a soft round finish of red fruits and a hint of minerality.

FOOD PAIRINGS: Tapeña Rosé is a crisp, dry, refreshing wine that is ideal for a multitude of lively dishes, especially summer fare like calamari frito, salads with manchego cheese and seared scallops or shellfish.

APPELLATION: Tierra de Castilla, Spain.

COMPOSITION: 55% Monastrell

40% Garnacha, 5% Shiraz

ALCOHOL: 12.5%

PH: 3.10

ACIDITY: 3.55 g / L in tartaric

RESIDUAL SUGAR: 4 g/l

SRP: \$9.99

Tapeña VIBRANT WINES AS
COLORFUL AS SPAIN ITSELF!