



TEMPRANILLO

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 heartland of Spain. Outside the highly regulated Denominacion de Origen (DO) system, these wines benefit from multiple microclimates 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: (100% Tempranillo)

The quintessential red wine grape of Spain, Tempranillo (temp-rah-NEE-yo) is a perfect blend of fruit, earth, and structure, rounded out by a deliciously soft mouthfeel. We like to think of Tempranillo as Pinot Noir in blue jeans.

TEMPRANILLO: Intense ruby red color with violet-blue undertones characteristic of young red wines. This is a classic Tempranillo, showing intense flavors of earth, plums and violets over a hint of orange peel. It is full and luscious in the palate, rich in ripe fruits and fine tannins, with a great balance and lingering finish.

FOOD PAIRINGS: Tapeña Tempranillo is truly a food-friendly wine pairing well with a broad spectrum of dishes. Try it with paella, grilled lamb skewers, garlic prawns and broiled salmon.

APPELLATION: Tierra de Castilla, Spain.

COMPOSITION: 100% Tempranillo

ACIDITY: 3.45 g / L

PH: 3.50

ALCOHOL: 13.5%

SRP: \$9.99

Tapeña

VIBRANT WINES AS
COLORFUL AS SPAIN ITSELF!