

<https://www.ancianowine.com/wines-spain/clasico-tempranillo/>



# TEMPRANILLO

Varietal: Tempranillo  
 Vintage: 2018  
 D.O.: Valdepeñas  
 Winemaker: María José Marchante  
 Winery: Bodegas Navalón

## TASTING NOTES

Colour: Bright ruby red.  
 Nose: Fresh and fruity on the nose with subtle hints of spice.  
 Palate: Broad and silky smooth with lively cherry and plum fruit flavours, laced with gentle vanilla notes. Medium bodied and balanced with soft tannins on the finish.  
 Food match: An obvious pairing for tapas, it is equally good with Mexican foods such as tacos and burritos. Enjoy with lasagne, pizza and vegetarian dishes with tomato sauces

## VITICULTURE / VINIFICATION

This excellent wine embodies everything that the connoisseur of elegant, traditional Spanish wine loves. Made in the winery of Bodegas Navalón in the small DO Valdepeñas, located in the heart of Spain. The Bodega has been the passion of the same local family for several generations, and specialises in producing classic, oak-aged Spanish red wines that are only released when they have reached the peak of perfection.

Hand picked, perfectly ripe Tempranillo grapes were harvested from rocky vineyards at the start of September. Fermentation was in stainless steel tanks for 8-10 days at controlled temperatures between 24-28°C and was bottled after a short time in contact with oak, to keep the wine young, fresh and vibrant

## TECHNICAL DATA

ALC: 13%  
 RS: < 2.3 g/l

*Safra 2018. Jantar em 08/10/2021. A Condessa Curitiba.*