

Sam Miranda

KING VALLEY

2013 Tempranillo

The Grape

Tempranillo is the main variety of Spain, and with its wonderful characters, it is one of the classic grapes of the world. It has the capacity to produce deeply coloured and intensely flavoured wines. The growing season is short as it both buds later, and ripens earlier, than the traditional Australian reds. It thereby misses the spring frosts, and is usually picked before the autumn rains. Tempranillo has the capacity to grow successfully, like Shiraz, in cool, warm, and even hot areas. It is grown throughout Spain, but produces the best regarded wines in the cool Rioja region and the warmer adjacent Ribeiro del Duero and Toro regions.



Winemaking

Sourced from a single vineyard in the upper southern reaches of the KING VALLEY. Fermented in small open fermenters until dry the wine was hand plunged 3 times daily before 12 months maturation in oak barrels. Prior to bottling a small portion of Tannat was added to give the wine some complexity and depth.

Tasting Notes

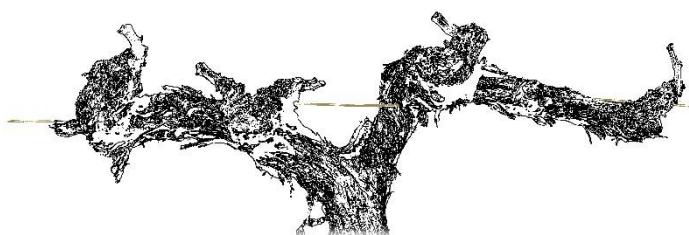
Classic dark cherry and spice aromas are balanced well by the brooding ripe plum and tobacco leaf flavours on the palate. A wine with substance that will match well with fuller flavoured meals.

Winemaker: Sam Miranda

Growing Region: King Valley

% Alcohol: 13.4

★ *GOLD MEDAL North East Victorian Wine Challenge 2014*



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