

BRAND : SINFONIA

WINE : TEMPRANILLO

D.O. : CASTILLA

Sinfonía is a blend of climate, place and viticulture to produce the perfect wine – a thrilling experience in wine drinking that excites all the senses. The Tempranillo vines in this part of Castilla are renowned for their incredible concentration of fruit. This can be attributed to two key factors: their age- between 20 and 30 years old – and water stressing - the dry climate and scant rainfall. The result is an average yield of 2 kgs of grapes per vine at harvest time. These grapes contain high levels of colour and ripeness, reducing the need for over extraction from the skins, and giving the wine elegance, balance and sweet tannins.

LOCATION

El Provencio - 701 m above sea level, 85km from Albacete and 180km from Madrid.

CLIMATE

Castilla is a vast, high altitude plateau, much of which is under vine. The climate is continental with very cold winters and hot, arid summers. Rainfall is low and controlled irrigation is necessary to keep the vines alive.

SOIL TYPE

The soils are of sandy, limey clay, poor in organic content and rich in limestone and chalk.

VINES

Tempranillo 100% from 30 years old bush vines harvested in the last week of August and the first of September.

ELABORATION

The maceration period was extended over 15 days to extract plenty of colour and structure and various remontages were practiced to heighten this process. The wine was aged in seasoned oak for 2 months to add spicy and complexity to the nose and roundness to the palate.

OAK

2 months in oak.

TASTING NOTE

Primarily fruity aromas of tempranillo (strawberry and black currant). Well balanced, yet complex and harmonious bright fruit flavors in the mouth. Very clean finish.

ANALYTICAL

- ALCOHOL : 13.5%
- RESIDUAL SUGAR : 2.5g/l
- TOTAL ACIDITY : 5.00g/l
- PH : 3.5

