



## Oiasso Tempranillo

**Varietals:** 100% Tempranillo.

**Vintage:** 2017

**Alcohol:** 14,5 % by Vol.

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**Making:** Created from the king varietal of the Rioja appellation, Tempranillo is the most elegant, delicate and sophisticated grape. Those grapes came from our oldest tempranillo vineyard on the worst condition of dryness land. Our old vines can develop just a small number of great bunches, of a really reach and concentrate treasure inside.

Handpicked harvest is in small boxes to preserve the fruit and preventing damages during transport, are the previous steps of entering into the winery. A very delicate destem, to separate the berries from the green parts follow of a cold shock in tank, with a very slow and cold fermentation, give to the wines a great fruity character. For finishing the aging if this wine we sent this wine into French oak barrels for 10 months. This creates a wine soft balanced and in harmony.

This wine is the result of the fully dedicated dream of the winemaker and in each step of the process to get expression in all bottles.

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### TASTING NOTES

**COLOUR:** Intense and deep cherry colour with a bright purple hue.

**NOSE:** Intense and attractive with fresh wild berries combined with lightly oaked aromas, in balance with the delicate notes of spices that come from the barrel aging

**PALATE:** silky and soft at the start. Round in the mouth with well-structured and soft tannins. Showcasing the perfect integration between both grape varieties. Highlighting the balanced acidity and intensity of flavour, with a long taste.

**PAIRING:** Ideal to combine with grilled red meat, or wild game stew. Pair perfect with a cheese board. Our suggestion is flame grilled ribeye with roast peppers.

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**SERVICE:** Ideal temperature service 16º-17º C