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**CURRAN**

# TEMPRANILLO

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**PALATE NOTES** Deep garnet in color with notes of boysenberry, raspberry and cranberries, this Tempranillo is laced with mulled wine spices, dried strawberries and fine leather. Broad in the mouth with a dusting of silky tannins and a beautiful plum-jam finish.

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## **SERVING SUGGESTIONS**

Pair with Grilled Meats and Vegetables, Paellas, Tomato-Based Soups and Sauces, Charcuterie and Hard Cheeses, such as Manchego and Midnight Moon.

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**OPTIMAL TEMPERATURE** 52-54°F

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## **WINEMAKING NOTES**

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 23 days prior to barreling. This Tempranillo completed Malolactic fermentation while aging in barrel.

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## **VARIETAL**

100% Tempranillo

## **APPELLATION**

100% Santa Barbara County

## **BARREL AGING**

Aged for 18 months in 30% new French Oak

## **ALC**

15.1%

## **TA**

6.7 g/L

## **pH**

3.63

## **BOTTLING DATE**

June 19th, 2018

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