



CURRAN TEMPRANILLO

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.

SERVING SUGGESTIONS

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

OPTIMAL TEMPERATURE

54-58°F

WINEMAKING NOTES

Hand sorted fruit, 100% de-stemmed, then cold soaked in open-top fermenters for 4 days before yeast inoculation. Time on skins totaled 19 days prior to barreling. This Tempranillo completed Malolactic fermentation while aging in barrel.

VARIETAL

Tempranillo (*temp-ra-NEE-oh*)

APPELLATION

Santa Barbara County

BARREL AGING

Aged for 18 months in French Oak barrels

ALC

14.8%

TA

6.7 g/L

pH

3.63

BOTTLING DATE

February 21, 2019

D'Alfonso-Currán Wines

4457 Santa Rosa Road Ste. #5

Lompoc, CA 93436

(805) 736-9463

www.dcwines.com