

El Primario

TINTO TEMPRANILLO 2008



Spanish for: the first; is entirely appropriate for our first cuvee from Spain, made with its first grape: Tempranillo. This grape has grown in this region for centuries, and this particular vineyard is 80 years old, assuring the personality of its terroir. El Primario also has a meaning in Spanish wine phrasing: the first impression of a wine, meaning its color and aromatics.

This wine has excellent color extraction of deep crimson, with a hint of violet. The aromatics exhibit both red (raspberries, red plums) and black fruits (boysenberries, dark cherries). The flavors bring all these forward in a full and complex style, with a hint of minerality. The finish is long, with round but well structured tannins. Not your average Tempranillo.

Enjoy!

% vol.	13.25
pH	3.76
S02 Libre	25 mg/l.
S02 Total	50 mg/l.
Acidez Total (TH2).....	5,0 g/l.
Acidez Volatil	0.4 g/l.
Azúcares Reductores	< 2 g/l.

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