



ALLEGRANZA



ALLEGRANZA

Tempranillo - Shiraz

2017 / D.O. LA MANCHA / SPAIN

Appellation:	D.O. La Mancha
Grape Variety:	Tempranillo - Shiraz
Age of Vines:	+30 years old
Vineyards:	Head trained, spur bush vines on Spanish plateau
Yield:	25 hl/ha
Ageing:	Partially
Oak Profile:	100% French Oak
Bottling Date:	May 2018



WINEMAKING

The grapes were handpicked at the optimum stage of ripeness during the month of September. The wine was vinified with a cold maceration at 5°C during 48 hours. Temperature controlled fermentation at 24-28°C in stainless steel tanks. Maceration time 12-18 days. Part of the wine was aged for 2-3 months in French oak barrels before blending back into the final blend.

TASTING NOTES

Clear deep ruby red color with purple highlights. Clean medium intense aromas reminiscent of black cherries, mature strawberries with notes of exotic spices and eucalyptus. On the palate it is medium dry, medium-full bodied, soft tannins and a long finish.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
13,5%	2,70 GR./L	5,40 GR./L	0,50 GR./L	3,53