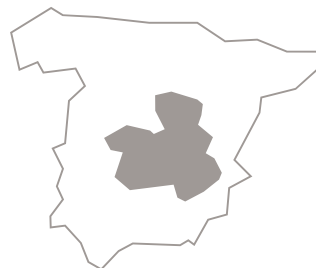


ALLEGRANZA

TEMPRANILLO SINGLE VINEYARD

VDLT CASTILLA - SPAIN

An elegant and sophisticated collection with a feminine appeal. A vibrant reinterpretation of two Spanish classical grape varieties.



VINEYARDS

Age of Vines

+30 year old bush vines

Yield

25 hl/ha.

Altitude

500-1000 m.

Climate

Extreme continental with long hot summer

Vineyards

Spanish Meseta of Castilla La Mancha

WINEMAKING

Blend

100% Tempranillo

Harvest

The second half of September

Vinification

Cold Maceration:

5°C/48h.

Fermentation:

24-28°C/12-18 days

Ageing

4 months in 1-2 year old French oak barrels



HAMMEKEN
CELLARS



Clear deep ruby-purple



Black cherries

Strawberries

Roasted coffee beans

Chocolate



Red and black berry fruits

Light vanilla & delicate milk chocolate

Roasted Java bean

Luscious & full-bodied

Clear deep ruby-purple colour. Clean and distinguished aromas of black cherries, strawberries, roasted coffee beans and chocolate. These berry jam flavours attack the palate with juiciness getting smoothed out with light vanilla and delicate milk chocolate and roasted Java bean. On the palate the wine is luscious, full-bodied with firm but ripe velvety tannins and a long finish.

Alc.: 13,5% | T. Acidity: 5,82 gr./l. | pH: 3,63 | R. Sugar: 7,20 gr./l. | V. Acidity: 0,37 gr./l.