



VEGA SINDOA

# Tempranillo



## Type

Dry red

## The vineyards

The Nekeas Valley lies along the most northern boundary for growing Tempranillo in Spain. This limits us to low production to make sure it matures properly. Although the name Tempranillo refers to its early cycle, at Nekeas it is one of the last to mature in mid October. Nevertheless, this delay gives the variety a particular character: fine, elegant and fresh. Liquorice and blackberries and a fine, smooth tannin.

## Technical notes

Long cold maceration lasting at least 6 days to extract fruit from the skin. Fermentation is slow, not above 28°C, with daily pumping over. Alcoholic fermentation is followed by malolactic fermentation in stainless steel containers lasting several months.

## Temperature

Ideal serving temperature: between 12 and 15°C.

## Tasting notes

Suggestive deep-red tone. Notes of sweet liquorice and blackberries. Soft tannins. Fresh in the mouth, easy to drink but complex with a long finish.

## Pairings

Pasta, poultry and white meat. Semi-cured cheese. Ideal as an aperitif with salty snacks.

[www.nekeas.com](http://www.nekeas.com)

