



CURRAN TEMPRANILLO

PALATE NOTES

Deep ruby in color with notes of lingonberry, cranberries and currants, this Tempranillo is laced with hibiscus and fine leather. Bright mouthfeel with a dusting of silky tannins and a well-balanced 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°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

14.3%

TA

6.79 g/L

pH

3.27

BOTTLING DATE

September 25, 2019

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