# 2019 Curran TEMPRANILLO

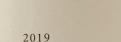
#### PALATE NOTES

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



TEMPRANILLO

CURRAN



#### 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

VARIETAL'S COUNTRY OF ORIGIN Spain

**APPELATION** Santa Barbara County

**BARREL AGING** Aged for 18 months in French Oak barrels

**ALC** 14.3%

та 6.79 g/L рн 3.27

D'Alfonso-Curran Wines

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