



2021 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

VARIETAL'S COUNTRY OF ORIGIN

Spain

APPELLATION

Santa Barbara County

BARREL AGING

Aged for 17 months in French Oak barrels

ALC

14.3%

TA

6.79 g/L

pH

3.27

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