



CURRAN TEMPRANILLO

PALATE NOTES

Deep garnet in color with notes of boysenberry, raspberry and cranberries, this Tempranillo is laced with mulled wine spices, dried strawberries and fine leather. Broad in the mouth with a dusting of silky tannins and a beautiful plum-jam finish.

SERVING SUGGESTIONS

Pair with Grilled Meats and Vegetables, Paellas, Tomato-Based Soups and Sauces, Charcuterie and Hard Cheeses, such as Manchego and Midnight Moon.

OPTIMAL TEMPERATURE

52-54°F



WINEMAKING NOTES

Hand-sorted fruit was 100% de-stemmed, then cold soaked in open-top fermenters for 4 days prior to yeast inoculation. Time on skins totaled 23 days prior to barreling. This Tempranillo completed Malolactic fermentation while aging in barrel.

VARIETAL

100% Tempranillo

VINTAGE

2016

APPELLATION

100% Santa Barbara County

BARREL AGING

Aged for 18 months in 30% new French Oak

ALC

15.1%

TA

6.7 g/L

pH

3.63

BOTTLING DATE

June 19, 2018

D'Alfonso-Curran Wines

4457 Santa Rosa Road Ste. #5

Lompoc, CA 93436

(805) 736-9463

www.dcwines.com