

Sierra Blanca Tempranillo



Varietal: 100% Tempranillo

Soil:

Elevation:

Practice: 100% natural and sustainable methods and green practices.

Dry Extract: gr / liter

Appellation: Guadalupe Valley **Production**: cs

Alcohol %: 13.8 **ph:**



Tasting Notes: Medium intensity ruby red color, bright. Typical aroma of the variety, with red fruit notes, toasted. Firm tannins, very mature, well balanced acidity, of great body, good persistence, of great elegance.

Vinification: Alcoholic fermentation at controlled temperature.

Aging: 12 months American Oak

Food Pairing: Pairs very well with cold cuts, pastas with meat sauces and grilled meats.

Accolades