Wise Villa Winery 2016 Tempranillo

Awards: **Silver Medal** in CA State Fair **& 93 Points** in SF Chronicle

Our 2016 Tempranillo displays flavors of plums, cherry, baking spices, vanilla, with a balanced finish. Pairs best with pasta, cured meats, and light or dark meats. The perfectly balanced wine, Tempranillo has medium light and dark fruit, medium spice and oak, all in perfect balance, with medium tannins, medium acid, medium alcohol, and perfect for food pairing.

Winemaker's Tasting Notes:

"Tempranillo is the most popular and widely planted wine grape in Spain. This is one of our most versatile food-pairing wines. Tempranillo is known for its luscious mix of red & black fruit, spice, and affinity for absorbing the best of oak flavors. It is also notorious for being an excellent food pairing wine with red meats, pork, BBQ, and pasta."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

Varietals
100% Tempranillo

Apellation
Lincoln, Placer County, Sierra Foothills

Climate
Continental, warm dry days and cool nights with 40°F temperature shifts, Delta breeze

Exposure
South & West facing slopes

Trellis
VSP

Destemming, Fermentation, & Pressing
Destemmed, 3 day cold soak with natural yeast present, 11 day fermentation with punch downs, 7 day extended maceration. Pressed direct to barrels on full lees and aged 10 months

Soil
Loamy sand

Picked (sugar level)
23.0 Brix

Alcohol
13.1%

Acidity
6.2 g/L total acidity & 3.55 pH

Aging
35% new French & Minnesota oak, 60% neutral oak for 10 months on full sur lies contact with monthly stirring.

Final Production
350 cases

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