



Tarantas Tempranillo

No Sulfites Added

Winemakers: Tarantas
Appellation: D.O. Utiel-Requena
Location: Utiel-Requena, Valencia
Varietal(s): 100% Tempranillo
Analytical Data: Alc. 13.% by Vol. · Res. Sugar 1.48 g/l · Acidity: 5.43 g/l
Serve at: 59-63°F
UPC: 1-85554 00078-9



Vineyard:

All of the production is obtained from the Estate FINCA CAÑADA HONDA. The production area includes lime soils which are ideal for obtaining colorful wines. Also the sand textures of these lime soils benefit the ripening of the grapes. The vineyard is situated 800 – 850 meters above sea level with an N / SE orientation resulting in maximum sunlight exposure.

Vinification:

The main difference between a wine created with or without sulfites is the special attention that is paid in the vineyard as well as in the cellars to avoiding grape contamination. Sulfur is used in winemaking as the main antiseptic, preventing the grapes and wine from suffering the attacks of bacteria which could negatively affect or damage the wine completely. The wine making process without the use of sulfur means that the hygienic conditions have to be extreme during harvest season. The grapes are harvested solely by hand in small crates. Every effort is made to avoid breakage and bacteria attacks. The wine deposits are filled very briefly so as not to delay the delicate fermentation process. All elements that come in contact with this no sulfite added wine are subject to the most extreme hygienic conditions.

Terroir:

Mix of sandy and clay soils, with the presence of stones.

Training system:

The vines are guided by the Guyot double system, although the vines are not held. This system enhances the airing of the vines, avoids the emergence of cliptogamic diseases. Also, a shading cover of the vegetation avoids the direct impact of the sun on the vines.

Tasting Notes:

Intense deep cherry color with fine legs. Elegant nose with abundant ripe fruit, touch of dairy, light spice and balsamic undertones, with hints of chocolate. Excellent entry on the palate, with fine astringency and a sweet finish. Intense flavor of ripe black fruit and balanced acidity.

Enjoy with:

Meats, Spanish cheeses, Spanish tapas and spicy foods.

Certification:

Certified by ECOCERT –Spain.



EUROPEAN OFFICE:

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE:

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422