



Farm Hand Tempranillo 2020

Grape Variety:	Tempranillo
Region:	Castilla la Mancha, Spain
Winemaker:	Jorge Garcia Cuenca
Closure:	Screwcap
Alcohol:	13.5%



Summary: The vast, high and dry plains of Castilla la Mancha comprise over 50% of Spain's vineyards. The ancient soils and high altitude ensures the richly flavoured fruit maintains structure and tannin. Vineyards planted on the slopes of mountain ranges in the north and northeast add a degree of elegance to the wines.

Winemaking: Totally de-stemmed with a short cold soak before a long, cool fermentation with daily pump - overs to achieve optimum fruit and colour. The core of the blend was aged in stainless steel before six months maturation in seasoned French and American oak.

Vintage 2020: Overall 2020 was a good year but winegrowers had to face the elements head on with plenty of rainfall threatening to cause vine disease. Despite the difficulties vigneron were rewarded with really healthy fruit and the best wines look amazing with great freshness. Most importantly they are concentrated with lots of flavour.

Tasting Note: Made with certified organic fruit this textbook Tempranillo, the palate is vibrant and approachable and bursting with mouth-filling ripe berry flavours. Textbook varietal flavours of cherry cola and gentle spices flood the palate before soft tannins and subtle oak provide definition to their impressively long finish. Pair with tomato and chorizo pasta.