

Elefante

2016 Elefante Tempranillo Shiraz

Vino de la Tierra de Castilla

Region: Castilla La Mancha
Vineyards:
Soil: Limestone / Marl / Sandstone
Elevation: 510 - 610m
Age: 25-30 years
Pruning: Un-trellised "Gobelet" bush vines.

Grape Variety: 70% Tempranillo 30% Shiraz
Winemaker: Javier Murua
Closure: Screwcap
Alcohol: 14.0%



Castilla La Mancha: 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 north east add a degree of elegance to the wines.

Winemaking: Ripe and intensely flavoured Tempranillo was given a long and cool maceration in vats before maturation in stainless steel. Shiraz added mid palate intensity and overall fruit weight. Finally, 10% of the blend was Tempranillo sourced from the San Vicente region of Rioja and matured in aged oak barrels for complexity and structure.

2016 Vintage: 2016 began with a very mild winter and excellent rains, raising soil moisture levels which later proved crucial. A very warm and dry summer became downright hot in August and really drove very high yields. For growers who controlled yields an excellent crop was harvest with ripe, balanced flavours before mid September rains.

Tasting Note: Deep red in colour with a ripe, expressive nose of berries, blood plums and smoked spice. The palate is rich and opulently fruited packed with dark berried Shiraz fruit matched by structured, savoury Tempranillo and framed by silky tannins. Impressively complex and well balanced, this wine will gain character and complexity in the cellar for up to five years.