



Marques De Tezona 2018 Tempranillo

Vino de la Tierra de Castilla

MARQUES DE TEZONA

Vineyards:

Soil:	Limestone, marl, Sandstone
Elevation:	450-550m
Age:	15-25 years
Trellis:	Primarily un-trellised bush vines
Grape Variety:	95% Tempranillo, 5% Shiraz
Alcohol:	13.5%
Winemaker:	Jorge Garcia Cuenca

Summary: Marques de Tezona is named in honour of Rodrigo Díaz de Vivar “El Cid” - the legendary Castilian nobleman, general and champion of central Spain. The wine is primarily sourced by the dry, high altitude plateaus of Castilla la Mancha and is made without the influence of oak as vibrant and versatile companion to richly flavoured dishes.

Winemaking: Selected hand-picked harvest. Fermentation is undertaken in stainless steel tanks for 10 days, controlled to 26° C, with daily pump-overs to achieve optimum aroma, colour and tannin extraction. Malo-lactic fermentation and maturation is in stainless steel, ensuring focus on varietal character before a light fining and filtration.

2018 Vintage: 2018 is the first of the more regulated years in terms of heat of the last few. Most areas experienced wineter rains on and off through to early summer before a warm but slightly cooler than normal late summer and autumn ensued. The ripening and harvest occurred later and into Autumn. The berries reached optimum flavour and phenolic ripeness steadily with added complexity of the slower growing period. Yields were up and many of the wines look terrific.

Tasting Note: Deep brick red in colour. The nose is bright and expressive with aromas of forest berries, fresh rhubarb, dried herbs and savoury spice. The palate is fruit driven and medium bodied with ripe berry fruit flavours framed by subtle brown spices and round tannins. An impressively complete and versatile wine suitable for immediate appreciation.