

TERRENAL

TEMPRANILLO



2016

RED WINE

ESTATE BOTTLED

YECLA-SPAIN
PRODUCT OF SPAIN

750 ML. ALC. 14% BY VOL.

bomed
Bodegas y Viñedos del Mediterraneo S.L.

TERRENAL TEMPRANILLO 2016

Deep ruby red, medium-high intensity, with notes of berries (blueberries and blackberries). On the palate it is balanced, with mature and firm tannins.

Type	Young red wine D.O. YECLA
Varieties	85% Tempranillo, 15% Monastrell
Ageing	No
Height and orientation	650 m / North - South
Type of soil	Sandy limestone
Average age of vineyard	25 years old
Planting density	2777 vines / ha
Kind of pruning	Short. Planted in both bush vines
Yielding	5000 kg / ha
Harvest	First fortnight of September 2016
Fermentation and maceration	Fermentation for 8 days
Fermenting temperature	26-28 °C
Malolactic fermentation	In stainless steel tanks
Stabilization	No
Suitable for vegans	Yes

Alcohol 14 %

Ph 3.71

Residual Sugar 3 gr/l

Total Acidity in Tartaric 5.1 gr/l

Total SO2 130 mg/l

Tasting Tips:

Serve at 14-16°C

Pair with cold meats and sausages, grilled white and red meats.