

ESENZIA OLD VINE GARNACHA 2009

V.T. Bajo Aragón
Bodegas Tempore
Lécera (Zaragoza), Spain

Information on the Appellation – Bajo Aragón

The most Mediterranean area of Aragón is where this “Vino de la Tierra” appellation is located, bordering Tarragona, Castellón and Teruel, and is divided into four sub-regions: Campo de Belchite, Bajo Martín, Bajo Aragón and Matarraña. The four sub-regions all share similar clay and limestone soils, very rich in minerals and a high potash content. The altitude never reaches above 600m (1,968 feet above sea level) in this semi-desert region (with an annual rainfall of just 350mm, or 13 inches). The north winds prevalent in the region, together with the vast range of temperatures between day and night is key for the steady and correct maturation of the fruit. The principal varieties grown in Bajo Aragón are garnacha (80% of all vines planted), followed by Syrah, Cabernet Sauvignon, Merlot and Chardonnay. Tempranillo and Cariñena are also planted here, but to a much more limited extent.

Information on the winery – Bodegas Tempore

Bodegas Tempore was born from the passion for wine and vineyards of the Yago Aznar family. The family currently possesses 30ha of vineyards located in the town of Lécera, in Southern Zaragoza province. Paula Yago Aznar, the winery’s Managing Director, has collaborated closely with ENYE on its second private label project and its most successful to date, ESENZIA. Paula and her family have accumulated vast knowledge in winemaking over the years and are well aware that quality wines are a direct result of impeccable raw material.

The area has extreme climactic conditions, low rainfall, extreme summer heat and extreme cold in winter. The vineyards extend over a plain at a height of 550 meters above sea level. A limy and sandy soil rich in minerals, scarce precipitation that does not exceed 300 liters per year and a 90% sunshine rate are the characteristics that provide their wines with their earthy character - warm and persistent wines, full-bodied and with suggestive aromas. The old bush Garnacha vines from where ESENZIA was born average in age from 55 – 60 years old.

Respect for the environment is also a part of Tempore’s philosophy. They follow strict guidelines for organic and sustainable farming practices, which favors the natural cycle of the plant versus using aggressive treatments



Technical Specifications

VINTAGE: 2009
VARIETAL(S): 100% Old Vine Garnacha, 55-60 year old vines
ORIGIN: Bajo Aragón, Spain

Tasting Notes:

Color: Maraschino-red color with purple edges.

Nose: On the nose, dry red raspberry, cherry, red currant, smoke.

Palate: On the palate, fresh raspberry, bright red juicy fruit with great minerality and spice, good acidity, grippy tannins, medium body and a long finish.

Analytical Parameters:

- Alcohol (%): 13.5%

Food Pairing:

We recommend pairing this wine with poultry or pork chops.

Temperature:

60° - 65° F.

Packaging:

Bottle: 750 ml

Case: 12 Bottles

UPC/EAN: 8-437005-021013

Pallet: Standard 60 case configuration

Ratings:

88 points - Robert Parker’s *The Wine Advocate*, 06/10



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