

bodegas TEMPORE

TEMPRANILLO ESENZIA

Essence of Tempranillo: For this wine we have selected the best Tempranillo grapes from our vineyards of more than 40 years old. It owes its quality to the limy soil rich in minerals and to the extreme climate with scarce precipitations of our land of Bajo Aragón. Our family's long vineyard growing experience alongside with our devoted elaboration in the winery give us this magnificent 100% varietal of Tempranillo.

This wine presents an intense red cherry colour with young hints of a bright purple. Its intense aroma stands out with abundant berry fruits and a touch of flowers. An honest and elegant young wine that reveals character, fruit and freshness.

Esenzia TEMPRANILLO is the result of conscientious work based on the respect of the land.



8 437005 021006

ESENZIA
OLD VINE TEMPRANILLO

GOVERNMENT WARNING:
(1) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

ENVE Group Exclusive Selection

100% TEMPRANILLO (unfiltered)

OLD VINES

13.5% ALC. BY VOL. 750 ML

CONTAINS SULFITES

Embottellado por: RE50142647

50131 · Lécera · Spain

www.bodegastempore.com

PRODUCT OF SPAIN

VINO DE LA TIERRA

DEL BAJO ARAGÓN

Imported by:

THE ENVE GROUP

Elk Grove Village, Illinois

www.envegroup.com

ESENZIA TEMPRANILLO OLD VINES 2010

Young red wine with 13.5 % of alcohol.

Varietal of TEMPRANILLO, Harvest 2010. Produced and bottled in the winery.

Vineyard: Property of the Yago Aznar family. The land covers an area of 50 hectares.

Tempranillo Vineyards: age of 35 – 50 years. Located in Lécera, Bajo Aragón at an altitude of 550 m above sea level. The land is limy, sandy and rich in minerals with a layer of stones that act as a filter to help drain the water and protect the soil.

The climate is continental – Mediterranean, with low temperatures in winter and can reach 44° in the summer season. Precipitations are scarce with an average of 330 ltr/m² a year.

Production Process: The fermentation takes place in stainless steel tanks under controlled temperatures of 24 – 26°, the maceration lasts about 14 days, with periodical pump overs. The clarification and the bottling are done without any type of filtration.

Tasting: Clean and fruity aroma, typical of the tempranillo (strawberries and blackberries). With a bright red purple – maroon colour.

In the mouth it presents itself extraordinarily gentle, full bodied and with an excellent balance between the tannic and acidic sensations. The aftertaste is pleasant and leaves the feeling of wanting more.

Serving Temperature: 16-18°

Presentation: Bordelais bottle 75cl. Boxes of 12 bottles

Production: 40.000 bottles 75

Vino de la Tierra del Bajo Aragón