



VIÑA SANTIAGO

SPAIN

TEMPRANILLO 100%



COLOUR:

Dark cherry red with purple hues

AROMAS:

Expressive nose of red berries

PALATE:

Medium bodied with soft fruit character

AGEING POTENTIAL:

Drink now and over the next 1-2 years

BACKGROUND:

In the early 13th Century, the Knights of Santiago were established to take responsibility and to care for the vines in Spain. The native Spanish Tempranillo grape has flourished in Spain's arid climate since this time.

FOOD MATCH:

This wine makes an excellent match with savoury pasta and meat dishes

WINE ANALYSIS:

Alcohol: 11%
pH: 3.5
Residual Sugar: 9g/litre
TA: 5.2g/l

WINEMAKER:

Antolin Gonzalez