



TIEMPO



GRAPE VARIETY

Tempranillo



VINEYARD

Age: +60

Soil: Calcareous clay and limestone

Altitude (m): 600-750



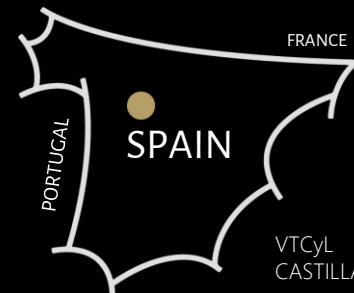
ANALYTICS

Alcohol Content: 12,5%



VINIFICATION

Made from tempranillo grape, de-stemmed and crushed in the vineyard to protect the quality and the freshness of the fruit. Maceration for up to 7 days and fermentation at 25°C/77°F in stainless steel fermentation tanks



LOPEZ - ALONSO
ALTA VITICULTURA



TASTING NOTES

The color is a nice red-violet. The scent is mild with raspberries and cherries in the nose. The taste is fruit-driven and gentle with silky tannins and a light acidity that makes the wine extremely comfortable in the mouth. Prunes and chocolate in the long aftertaste.



PAIRING

Fish, Spicy Food, Pizza, Burgers. A Great Party Wine!



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
38cm	28,5cm	30cm	25,1Kg	50 cs	1.256 Kg