



APANILLO

Late Harvest Tempranillo

2015 / VINO DE LA TIERRA DE CASTILLA / SPAIN

Appellation:	Vino de la Tierra de Castilla
Grape Variety:	100% Tempranillo
Age of Vines:	+30 year old bush vines
Vineyards:	Spanish Meseta of Castilla La Mancha
Yield:	25 hl/ha
Ageing:	6 months
Oak Profile:	1-3 year old French and American oak barrels of 225L
Bottling Date:	May 2016
Production:	12000 Cases of 9 L



WINEMAKING

The grapes were late harvested, manually, throughout the month of October. The wine was vinified with a cold maceration at 5°C during 48 hours, 15% saignée to concentrate the musts. Temperature controlled fermentation at 24-28°C in stainless steel tanks. Maceration time 12-18 days. The wine was aged 6 months in a combination of both French and American oak barrels.

TASTING NOTES

Clear dark purple colour. Clean intense and pronounced aromas reminiscent of bramble fruits, and blueberries with toasted oak, wet spices, walnuts and hints of roasted coffee bean. On the palate there is a natural sweetness that coats the palate with lush fruits and creamy vanilla.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
13,5%	15,54 GR./L	5,43 GR./L	0,41 GR./L	3,67