



UNITED CELLARS

SPAIN



## *Vizar Tempranillo 2016*

*Tempranillo at its purest expression!*

### Vineyards

Handpicked and mechanized harvest. Total destemming and crushing.

### Production

Alcoholic Fermentation controlling the temperature. Maceration during 8-12 days with a couple of remontage a day. Vertical hydraulic press. Spontaneous malolactic. Ageing for 3 months in stainless steel deposits with its lees. Clarification with gelatin and bentonite. Filtration.

### Tasting Notes

Cherry color, clean and shiny. Opened, intense, fresh red berries, raspberry, gooseberry, with reflects of rose pepper and mint. Kind beginning in the palate, moreish and with a fresh ending.

### Accolades

88 - 2016 Bodegas Vizar Tempranillo – Guía Peñín

**Appellation**

DO Vino de la Tierra de Castilla y León

**Location**

Villabáñez

**Winery Size**

80 HA

**Winemaker**

Jean-François Hebrard

**Varieties**

Tempranillo 100%

**Aging**

Ageing for 3 months in stainless steel deposits with its lees.

**Age of Vines**

18 Years old

**Elevation**

720 m

**Soil**

Gravel and pebble stones. Sandy claimy and loamy.

**Max Yield**

8.000 Kg/Ha

**Alcohol Content**

14.5 %

**Production**

200.000 Bottles

**Farming**

Organic