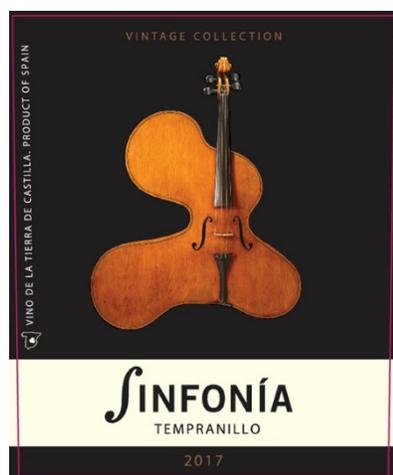


Sinfonia 2017 (Red Wine)



The wine was made from 40 year old vineyards planted in sandy and limey-clay soils. They yield only 3,000 kilos per hectare due to the harsh, hot and dry conditions on the meseta. Grapes were hand harvested during September into 20 kilo boxes to avoid crushing the grapes during transport to the winery. Maceration and fermentation lasted 15 days with both pump-overs and rack-and-return used to extract gentle tannins. The wine was aged in seasoned oak for 2 months.

Appellation	Vino de la Tierra de Castilla
Grapes	100% Tempranillo from low-yielding, 40-year-old vines
Altitude / Soil	750 meters / sandy and limey-clay
Farming Methods	Traditional methods
Harvest	Hand harvested fruit
Production	Grapes were fermented in stainless steel tanks with both daily pumpovers and rack-and-return used to create silky tannins
Aging	Aged for 6 months in used French and American oak barrels
UPC / SCC / Pack	8-437012917637 / 2-8-429168-001807 / 12

Reviews:

“The 2017 Sinfonia from Bodegas Abanico is a very good bottle of tempranillo, that, as I have said about past vintages, bears more than a passing resemblance to a fine Ribera del Duero at a fraction of the price! The wine delivers a fine aromatic constellation of cherries, plums, a touch of clove-like spiciness, woodsmoke, a bit of cigar wrapper and a nice touch of American oak. On the palate the wine is deep, full-bodied and a bit raisiny in personality than the last couple of vintages (perhaps there is a bit of sunburn on the skins this year?), with a good core, moderate tannins and good length and grip on the complex finish. I like this vintage better on the nose than palate right now, but perhaps I am being unfair, as the last three vintages were just so stunning for their price, and this is merely very good! 2019-2027+.” **88 points** *View from the Cellar*; October 2019

