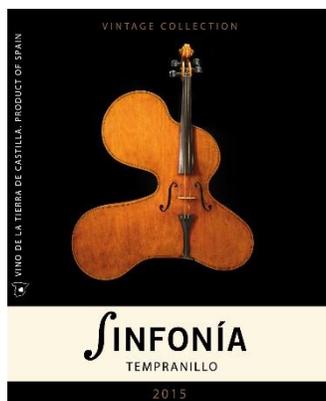


Sinfonia 2015 (Red Wine)



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	8-437012917637/2-8-429168-001807

Reviews:

“The wine is raised entirely in older barrels and offers up a fine bouquet of cassis, cigar ash, a touch of coffee grounds, garrigue, a bit of roasted meats and a gentle autumnal topnote that recalls Alicante Bouschet. On the palate the wine is deep, fullbodied and complex, with a fine core, moderate, well-integrated tannins and excellent focus and grip on the long and impressive finish. To my palate, this is even more complex than the 2014 and is an astonishing value at twelve dollars a bottle here in the states! 2017-2030+.”

90 points, *View from the Cellar* Feb. 2017

“(fermented in stainless steel tanks and aged for four months in neutral French and American oak barrels) Lurid ruby. Fresh cherry and dark berries on the fragrant nose and in the mouth. Silky and broad, showing good depth and a suggestion of peppery spices on the back half. Finishes with smooth tannins, good length and lingering floral and blackberry qualities.”

89 points, *Vinous Media* May 2017

