



TEMPRA TANTRUM



2008 Tempra Tantrum Tempranillo/Cabernet

Appellation: Tierra de Castilla, Spain

About an hour's drive from the vibrant modern capital of Madrid lies the warm valley of Tierra de Castilla in the heart of Spain. Located outside the bounds of the *denominación de origen* (DO) system, Tierra de Castilla offers winemakers the freedom to experiment and craft stylish, modern wines unhindered by the traditional DO regulations. The grapes for Tempra Tantrum Tempranillo/Cabernet are grown on the Osborne family's estate in Malpica de Tajo.

Rocío's Comments

"The Cabernet brings structure and notes of bright raspberry, cherry and chocolate to the Tempranillo's plum and blackberry flavors, all balanced by a nice acidity. Fresh and lively, this is a chic, juicy blend worthy of patio sipping under the stars or enjoying with dinner."

Winemaking Philosophy

Our winemaking philosophy for these modern Spanish wines is what we call the "Nuevo Vino" approach, where we put extra special effort into promoting the soft, generous fruitiness of the grapes, while retaining just the right amount of structure and complexity unique to the vineyards and soils of the Tierra de Castilla.

Fermentation Techniques

The grapes for these Tempra Tantrum wines are harvested just before dawn, in the coolest part of the day. The grapes are then carefully fermented at cool temperatures to emphasize the wonderful fruity characters and soft tannins of these modern Spanish wines.

Aging Technique

Once fermentation is complete the wine is aged for a short time using a cutting edge technique called micro-oxygenation, which softens the wine and brightens the fruit flavors. Because the wines are made in such a novel soft/gentle style, they require minimum bottle-aging, and are ready to be enjoyed right away.

Food Pairings

Pork chops with balsamic onions, grilled pepper steak, spicy sausage pizza, tapas like "bravas" potatoes.

Harvest Date:	September 2008
Composition:	60% Tempranillo 40% Cabernet Sauvignon
Harvest Brix:	24.8
Alcohol:	13.5%
pH:	3.75
Titrateable Acidity:	.55g/100ml
Release Date:	Fall 2009
Suggested Retail Price:	\$10.00 (750ml)

