

D.O. La Mancha

Amanecer



Amanecer is a red wine to be celebrated in true Spanish style...with the rising of the sun. San Fermin, a well known celebration where the bulls run freely through streets of Spain, kicks off at day break, "Amanecer". Like the bulls, this bold contemporary Spanish wine, sets free the aromas and flavors of mature red and black berry fruits giving an unforgettable experience in every glass. Amanecer is a wine that is made from quality Tempranillo and Cabernet Sauvignon grapes. Amanecer is to be served to a rowdy gathering of friends or enjoyed during a quiet evening home; a perfect way to begin and end your celebration.

Winemaking

Grape Variety: Tempranillo

Vintage: 2007

Appellation: D.O. La Mancha

Age of vines: 15-30 years old

Harvest: The grapes were harvested both by hand and machine at the optimum stage of ripeness during the month of September through to early October

Vinification: Temperature controlled fermentation in stainless steel tanks at 25-28°C with manual pump over. Maceration time up

Winemakers Comments

Appearance: An intense dark red color with violet hue

Bouquet: Rich aromas of wild sweet strawberry and raisins with a light touch of tobacco and minerals.

Palate: A surge of juicy berry fruit with a refreshing acidity and finishes with soft velvety tannins.

Aftertaste: Full bodied with a long aftertaste

Served: Serving Temperature 16-18°C.
Complements meat dishes, BBQs, cheese platters or simply to be enjoyed on its own.