

OLD VINES
100 YEAR OLD TEMPRANILLO – 2018

Wine maker ~ Fernando Castro

The old vine series is a collaboration between Fernando Castro and Alchemy Wines. David Rowledge of Alchemy has been blending and creating wines with Fernando for nearly 10 years.

Grape Varietals

100% Tempranillo

Production area

Tierra de Castilla- central Spain

Alcohol Level

13%

Ageing & Storage

Drinking well now and over the next 3 to 4 years.

Tasting Note

Sourced from highly selective parcels of 100-Year-Old Vines in Central Spain. These low yielding vines bare fruit with the most wonderful natural balance. The vineyards sit approximately 600 metres above sea level with a warm continental climate. The grapes mature over the growing season to their optimal ripeness, they are hand-picked and then the bunches are hand selected before fermentation. This 100-Year-Old Vine Tempranillo has spent 6 months in French and American oak giving it some lovely layers of complexity. Garnet red in colour, hints of spice and summer fruits on the nose, with a lengthy finish with apparent tannins and integrated acidity. Join the Alchemy journey with this beautiful stylish creation!

Food Paring Suggestions - Pate, Steaks, Roast Lamb, Game, Lamb curry, Wintery stews and casseroles.

This really envelops the Alchemy story.

“Beguiling aromas of wild strawberry, cherry with a hint of vanilla. Extremely concentrated on the palate, doubtless from old vines with low yields, but no sign of over-extraction. The power remains restrained because the wine has balance. The acidity is fresh and pure, the tannins present but fine, with no sense of astringency. Very good persistence on the finish, but not at all heavy”

~ Alun Griffiths MW ~

Pallet Configuration

140 Cases of 6 bottles per pallet, 5 layers of 28 cases.