



TASTING PACK WINE #20

TASTING NOTES BY: MASTER SOMMELIER MAX KAST

Moderate plus aromas of fresh dark cherry, fresh red raspberry, fresh red plum, dried cherry, and dried cranberry. There are balsamic notes, leather and dried flowers as well as extended barrel aging with evidence of some American oak used from the dill, coconut and sawdust notes. On the palate the wine tastes ripe and tart a "sweet and sour" sensation.

TASTING NOTES BY: F.L.X. TABLE'S MICHALIS KALAMPOUKAS

There are notes of fresh strawberry, red cherry, baked cherry with some darker fruit such as blackberry and blackcurrant. On the palate there are notes of leather and tobacco and spices with a little anise. Sandalwood, pencil lead, dill and vanilla from the extensive oak influence.

Sweetness: Dry
Tannin: Medium
Alcohol: Medium Plus
Acid: Medium Plus
Oak: Slight Oak

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place



WINE DETAILS:

Winery: CVNE

Cuvee: Gran Reserva

Grape: 85% Tempranillo, 10% Graciano,
5% Mazuelo

Country: Spain

Regions: Rioja

Vintage: 2010

Alcohol: 13.5%

Elevage: 3 years in used American & French Oak

Winemaking: New French oak for malolactic
fermentation

NOTES :

Tempranillo can stand out aromatically and texturally. Because of the oak aging and thin-skins, it will be light ruby to garnet in color. The aromas are of ripe, fresh and dried fruits, with often the influence of American Oak. However, do not just rely on that, the barrel aging makes the wine oxidative and gives elevated levels of VA. Tempranillo can often be confused with Nebbiolo and Sangiovese, Tempranillo has less tannin and lower acidity than both. The use of American oak (or a mix of American and French) also differentiates Tempranillo.

Retail Price: \$33

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In Our Element