



# TASTING PACK WINE #44

## TASTING NOTES BY: MASTER SOMMELIER MAX KAST

High intensity in aroma of fresh dark cherry, fresh red raspberry, fresh red plum, dried cherry and dried cranberry. There are balsamic notes as evidence of extended barrel aging, dill, coconut and sawdust notes as evidence of some American Oak. Notes of leather and clove as evidence of Brettanomyces, and dried flowers. On the palate the wine tastes ripe and a tart a “sweet and sour” sensation.

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

So...  
WHAT  
IS IT?

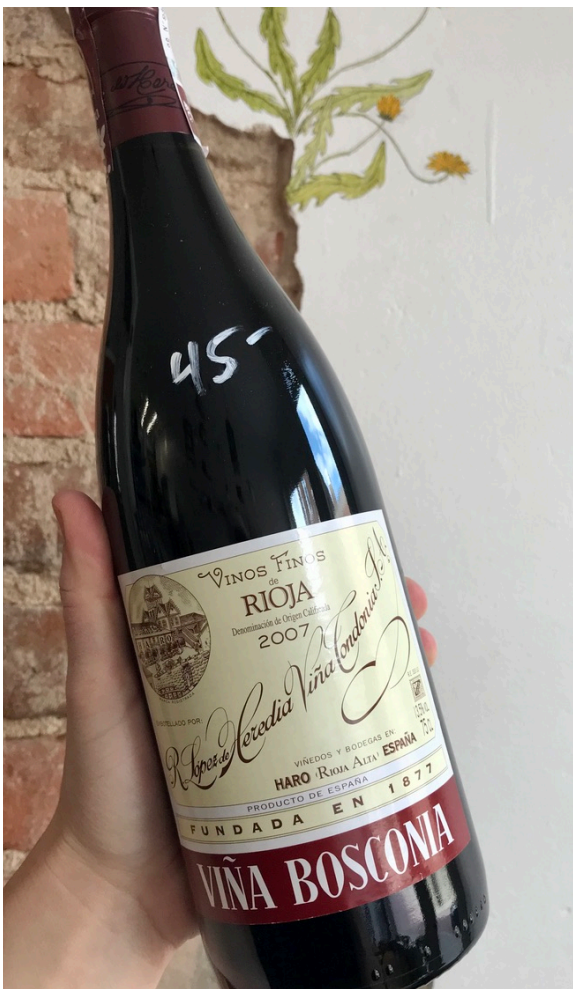
old world  
or new?

climate?

grape?

country?

place?



## WINE DETAILS:

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**Winery:** Lopez de Heredia  
**Cuvee:** Vina Bosconia - Reserva  
**Grape:** 80% Tempranillo, 10% Granacha,  
5% Graciano, 5% Mazuelo  
**Country:** Spain  
**Regions:** Rioja  
**Vintage:** 2007

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**Alcohol:** 13.5%  
**Elevage:** Aged for 5 years in American Oak barrel  
And hand racked around 10 times before  
They are released on the market.

**Other:**  
The winery was founded over 130 yrs ago

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## 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. Often confused with Nebbiolo and Sangiovese; Tempranillo has less tannin and lower acidity than both.

Retail Price: \$45

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*In Our Element*