

## TASTING PACK WINE #89

### TASTING NOTES BY: MASTER SOMMELIER MAX KAST

Medium Plus intensity aromas 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 dried flowers. On the palate the wine tastes ripe and tart a "sweet and sour" sensation.

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

Fruit: Notes of cassis, fresh strawberry, red cherry and some darker fruit such as blackberry and blackcurrant Other: Leather, tobacco and spice Oak/ Minerality: Sandalwood, pencil lead, dill and vanilla from the extensive oak influence and clay-like, earthy minerality

Sweetness:DryTannin:MediumAlcohol:Medium PlusAcid:Medium PlusOak:Present

# SO... What IS IT?

old world or new? climate? grape? country? place



#### WINE DETAILS:

Winery:La Rioja AltaCuvee:Vina Alberdi ReservaGrape:TempranilloCountry:SoainRegions:RiojaVintage:2015

 Alcohol: 13.5%
Elevage: Aged in new American Oak barrels for tl First year and barrels averaging 3 plus Years of age for the second.
Other: This estate prides themselves in makin Rioja in the traditional manner and is Adamant about never using French oak

### 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. The use of American oak (or sometimes a mix of American and French) also differentiates Tempranillo.

### Retail Price: \$25 **Click Here to Reorder at F.L.X. Provisions**

In a world of uncertainty, we are: In Our Element