Description:
Intense in color, this red wine has aromas of red berries and balanced flavors of bright cherry, vanilla and violet. Spanish Sons features excellent structure and soft tannins that lead to a long, silky finish.

Winemaker’s Notes:
Spanish Sons Tempranillo is sourced from family vineyard sites located in and around the historic city of Toro, on the high plateau of Castilla y León, in Northern Spain. Fruit from the famed Toro DO make up the majority of the blend and provide the ripe tannins, excellent structure and rich, dark fruit. The balance of the blend is sourced from Tierra del Vino de Zamora DO, which offers roundness to the tannins and bright red fruit notes. Approximately half of the fruit in Spanish Sons is sourced form historic bush vines in the Farina family vineyard that were planted 50 to 120 years ago (they are the widest vines in the world). These vines yield complex fruit with soft, luscious tannins and an unmistakable expression of terroir, including signature notes of violets. The remaining 50% of the grapes come from trellised vineyards that were planted 20-30 years ago as a pioneering endeavour of Farina patriarch and winemaker Manuel Farina, contributing fruit flavour and deep, rich color to the wine.

Serving Hints:
Spanish Sons Tempranillo is best served with grilled beef and vegetables, garlic-roasted chicken, savory lentils and black bean soup. It is best served within three years of harvest.

PRODUCER: Bodegas Farina
COUNTRY: Spain
REGION: La Tierra de Castilla y León
GRAPE VARIETY: 100% Tempranillo
RESIDUAL SUGAR: 5 g/l
TOTAL ACIDITY: 4.5 g/l
pH: 3.5