

CONDE DE LOS ANDES TEMPRANILLO 2001



Description:

Clear, and bright cherry-red. Structured, rounded, soft, and velvety – with a long and powerful aftertaste. The nose is complex, with ripe dark fruits, spices, herbs, tobacco, and other touches from the noble oak aging.

Winemaker's Notes:

With ideal rain and temperature conditions, 2001 was one of the best-quality vintages in the history of Rioja. Harvest took place at the end of October. The grapes for this wine come from a number of small plots near the Rioja Alta villages of Ollauri and Haro, where the vines are an average of over 30 years old and grown in clay-limestone soil. The wine undergoes 25 days of fermentation in stainless steel vats, & then matures in French and American oak barrels for 20-24 months, plus a very prolonged time in the bottle of more than 12 years.

Interesting Fact:

Conde de los Andes is the name of the one of the most famous wineries & cellars in the Rioja region. It was bought in 2014 by the Murua family (Bodegas Muriel), who has lovingly restored the cellars to their former glory & has preserved the more than 400,000 white & red bottles that are the winery's legacy, with a few dating back to 1892.

•Serving Hints:

Recommended serving temperature between 62-65° F. Pairs well with roasted and grilled meats, Angus beef steaks, Wagyu beef, game stews, and Iberian pork 'Presa'. Also great with truffle pasta and risotto, chocolate desserts, and as an after-meal drink.

PRODUCER:	Conde de los Andes
COUNTRY:	Spain
REGION:	Rioja (D.O.Ca)
GRAPE VARIETY:	100% Tempranillo
ALCOHOL %:	13.5%

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
6	750	17.88	7.17	10.43	13.78	8x12	843701580305-0	1843701580305-7

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