

# CONDE DE LOS ANDES TEMPRANILLO 2013



## Description:

This is a fresh, fruity and suggestively complex version of a wine produced from old Tempranillo vines, selected in small plots. The nose is fresh and rich, akin to red fruits, raisins and Mediterranean herbs, and a palate with underlying acidity, enough to enhance the vibrant and lively fruit aromas. It is well-structured and wonderfully fresh, with a finish that is long and pleasing.

## Winemaker's Notes:

The grapes for Conde de los Andes Tempranillo come from a number of small plots near the Rioja Alta villages of Ollauri and Haro, where the vines are over 40 years old and grown in clay-limestone soil. The wine undergoes 21 days of fermentation in stainless steel vats, and then matures in French oak barrels for 14 months, with an additional 12 months' bottle-aging before release.

## Interesting Fact:

Conde de los Andes is the name of the one of the most famous wineries and 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 and has preserved the more than 300,000 white and red wines that are the winery's legacy, with a few dating back to 1892.

## Serving Hints:

Excellent paired with spicy dishes, like Cajun style or Jambalaya. Also delicious with burgers, chicken or other meat dishes.

<b>PRODUCER:</b>	Conde de los Andes
<b>COUNTRY:</b>	Spain
<b>REGION:</b>	Ríoja (D.O.Ca)
<b>GRAPE VARIETY:</b>	100% Tempranillo
<b>RESIDUAL SUGAR:</b>	2.5 g/l
<b>TOTAL ACIDITY:</b>	5.51 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	13.82	19.40	7.28	10.04	11.81	8x12	843701580301 2

