



Clos de Lôm – Tempranillo 2018 – 75 cl.

Tempranillo 100%

D.O. VALENCIA



ANALYTICAL DATA

Alcohol Vol: 13.5%

pH: 3.53

Residual sugar: 2.4g/L

Total Acidity: 6.1g/L - Tartaric Acid.

VINEYARDS AND TERROIR

Location: Fontanars dels Alforins –Valencia, Spain-

Altitude: 640 metres.

Climate: Continental climate with Mediterranean influences

Soils: Clay and limestone.

Age of the vines: 30 years

Growing system: Non-irrigated goblet vines.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to traditional growing criteria in a balanced, caring and sustainable way. The vineyards' soils, poor in organic substances, carry great importance; hence enables full terroir expression.

WINE-MAKING

Each variety is hand-harvested in the own estate. After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness of the grapes and begin the harvest. In this vintage, the Tempranillo was picked in the third week of September.

Once the grapes have arrived at the cellars, early in the morning, are processed with the newest technology, in order to delay the fermentation process. Once destemmed, crushed, and vatting in small stainless steel deposits, to achieve a higher extraction of aromas we chill the must at 12°C during cold maceration, for 5 days at least, and successive pumping over with compressed gas.

We control the fermentation temperature under 26°C. After devatting, we clarify, then the filtration process helps to air and clean the lees excess. The end of fermentation is done at 22°C in small stainless steel vats.

The natural maturing of red wine is complemented with modern micro-oxygenation techniques, which allows us to achieve stabilisation and balance of anthocyanins and tannins.

In order to succeed the malolactic fermentation we benefit from our special selected lactic bacteria culture.

TASTING NOTES

This pleasant wine shows a deep red cherry colour with violet hits. On nose we find intense aromas, a remarkable fruity and long-lasting character, such as red ripen fruit, blackberry, cassis and a slight subtle toast. Full-bodied, harmonious, elegant with palate-dusting tannins. Great acidity with a persistent aftertaste.

SERVICE RECOMMENDATION

Clos de Lôm Tempranillo matches perfectly with duck rices, cold meats, chili stews, red meat, grilled and game meats. As well with aged cheeses and patés.

SERVED AT 16-18°C



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