

Bronze Medal – Finger Lakes International Wine Competition
Silver Medal - American Wine Society, Commercial Wine Competition

BLACK ELK TEMPRANILLO

Varietal Composition:	100% Tempranillo
Vintage:	2015
Grapes origin:	Tierra de Castilla, Spain
Latitude:	39° - 40, 06° North
Altitude:	750-900 Meters Above Sea Level
Soil:	Calcareous and sandy loam
Viticulture:	Head pruned system . Dry land. And trellis training system. Controlled productions. Machine harvest. Drip irrigation.
Vinification Process:	Traditional vinification of destemmed grapes in stainless steel, temperature controlled stainless steel vats. The fermentation and maceration for 16 days.
Analytical Data:	5.1gr/L Tartaric
Alcohol content	13.4 %
Organoleptic data: Sight	Beautiful and intense violet colour with bluish rim. Slow-falling, dense tears.
Bouquet	Initial sensations of yoghurt with fruit like cassis, strawberry and raspberry. Has Intense, and refreshing with pleasant aromas of the Iberian Tempranillo.
Flavor	Intense and rounded entry. Fresh and sweet with hints of candy with a long and very complex finish..
Pairings	Combines well with white meats, rice and pasta dishes, and semi-aged cheeses.

