TINTO REY is Spanish for "RED KING," and Tempranillo is the king of Spanish red wines.

APPELLATION: Dunnigan Hills
BLEND: 51% Tempranillo, 20% Syrah, 15% Petit Verdot, 10% Graciano, 4% Tannat

TASTE: Aromas of dark fruit, leather and chocolate are followed by juicy flavors of red currant, black cherry and cigar box. The fruit from the palate is framed by dusty tannins and carries through the long finish.

FOOD PAIRING: Rack of lamb, spicy Spanish sausage and wood-fired pizza.

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