

# TINTO REY

## 2015 TEMPRANILLO

*Estate Bottled*

### DUNNIGAN HILLS



**APPELLATION:**  
Dunnigan Hills

**VINEYARDS:**  
100% Matchbook, Estate Grown

**BLEND:**  
Tempranillo 80% | Petit Verdot 9%  
Tannat 8% | Graciano 3%

**BARREL AGING:**  
100% Barrel aged 22% New From:

- World Cooperage "Traditional" American Oak
- World Cooperage "Profile 33" American Oak
- TW Boswell "Cote d'Or" French Oak
- Demptos | Hybrid Hungarian and American Oak
- TN Coopers "Odesse" French Oak

**TA:** 6.31 g/L **PH:** 3.93

**ALCOHOL:** 13.9%

**PRODUCTION:** 2,757 cases

#### THE WINE:

The heritage of the two Tempranillo clones in our Matchbook vineyards are pure Spanish: Ribera del Duero and Tinta de Toro. Those old-world vines grown in the Dunnigan Hills accentuate the best of both worlds. The aromas are an enticing mix of blueberry and saddle leather. Flavors of plum and black cherry mingle with pepper, tobacco and smoky paprika. The tannins are sturdy and balanced by the varietal's characteristically smooth finish. Pair this with a smoky paella, grilled lamb chops or an aged manchego cheese.

#### THE STORY:

Born in Spain. Raised in California. Tinto Rey means Red King and is the name of our Spanish-centric wines. The Dunnigan Hills appellation is uniquely suited for Spanish grape varieties, like Tempranillo, that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The distinctive, full-flavored Tinto Rey wines truly showcase the unique terroir of our estate vineyards.

#### THE CELLAR:

Our grapes were gently crushed and fermented in small, temperature controlled stainless-steel tanks. Specially selected yeast (Assmannshausen and ES488) was used on two of five tanks to enhance color and flavor extraction without harsh tannins. The other three tanks underwent a native fermentation, giving this wine complexity and richness. The tanks were pumped over two to three times a day until nearly dry, then pressed and aged in oak barrels for 29 months. We like to use an assortment of French, Hungarian and American Oak and only 22% new to avoid over-oaking.

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