With over 67 acres of tempranillo vines, Matchbook Wine Company is home to 7% of all California’s yield. As the most popular red wine grape in Spain emulating Cabernet Sauvignon, this thick-skinned, deep-colored Spanish varietal is right at home in the Dunnigan Hills’ warm, Mediterranean climate.

During the winemaking process for Matchbook’s tempranillo grapes, we focus on taming tannins during fermentation. Aging in oak barrels further softens and smooths out the characters. A Matchbook favorite, this offbeat Spanish varietal is vital not only in our Tempranillo and Rosé of Tempranillo, but also our newly released Super Tinto.

**DUERO (CLONE 6):**
Tempranillo Foundation Plant Services (FPS) 06 came to Davis from the Instituto Nacional de Investigaciones Agronómicas in Madrid, Spain, in 1971 and was first registered in California in 1979. National Grape Registry (NGR).

**RIOJA (CLONE 3):** This selection came to FPS in 1998 from EIA Logroño Institute, Spain, via a Mendocino County, California, vineyard. Reportedly a good clone, it was propagated by a famous large-scale grower (who wishes to remain anonymous) in the south of Spain. (NGR).

**TINTA DE TORO (CLONE 11):** This selection was one of a group of Spanish clones that came to FPS in 2000 from the clonal selection program at the Instituto Tecnológico Agrario de Castilla y León (ITACyL) in Spain. (NGR).

**Planting in 2014, the Rioja clone features smaller berries but larger clusters. The wine produced from this clone is medium bodied with fine tannins and deep color. It is characterized by brighter notes of raspberry, boysenberry, and currant with ample nuances of spice that are more abundant than in the Duero and Tinta de Toro clones.”** – Brandon Reitz, Winemaker

**This is a newly planted clone using our Hanging Curtain Trellis System that was first planted in 2012 and harvested in 2014. Big and intense with chewy tannins and incredible concentration, this clone features smaller berries and smaller clusters than that of its brother, the Duero clone. Darker fruit accompanies better extraction, complementing deeper, richer flavors and richer characteristics.”** – Dan Cederquist, Head Winemaker