

2019



Spain's iconic red grape grown in the Dunnigan Hills of California

# TINTO REY TEMPRANILLO

*Estate Bottled*

**APPELLATION:**

Dunnigan Hills, Estate Bottled

**VINEYARDS:**

100% Matchbook, Estate Grown

**BLEND:**

78% Tempranillo  
22% Petit Verdot

**BARREL AGING:**

World Cooperages Profile Series |  
World Cooperages Traditions |  
TN Coopers Odysse

**TA:** 5.00 g/L **PH:** 4.11

**ALCOHOL:** 13.9%

**PRODUCTION:** 1,935 cases

**WINE** 🦋 The heritage of the three Tempranillo clones in our Matchbook vineyards is pure Spanish: Ribera del Duero, Rioja and Tinta de Toro. Those old-world vines thrive in the Dunnigan Hills offering up true varietal flavors with a California flair. Our 2019 Tinto Rey Tempranillo has fresh aromas of red berries mixed with tobacco and sweet vanilla oak. The flavors are a juicy snap of plum, blueberry, blackberry and cherry cola. Deep mocha and bittersweet chocolate add a richness to the texture that lingers in the finish. Tempranillo is a versatile red that pairs well with paella, smoky ribs or shellfish in a garlicky sauce.

**STORY** 🏰 Tinto Rey means Red King and is the name of our Spanish-centric wine brand. The Dunnigan Hills appellation is uniquely suited for grapes that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall; these are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The spicy, full-flavored Tinto Rey wines truly showcase the distinctive terroir of our vineyards.

**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.

