

SPANISH SONS™

2007 TEMPRANILLO



WINERY

Bodegas Fariña

VINTAGE

2007

APPELLATION

Castilla y León

WINEMAKERS

Manuel and Bernardo Fariña

VARIETAL BLEND

94% Tempranillo

5% Merlot

1% Grenache

TECHNICAL DATA

Alcohol: 13.5%

pH: 3.8

Total Acidity: 4.9 g/L

VINTAGE NOTES

August showers brought a welcomed break from the long, hot summer sun deepening the round, dark fruit flavors of the wine and enhancing the natural acidity of the grapes. Unusually warm temperatures in autumn increased the hang time of the grapes to ensure soft tannins and a smooth, lasting finish.

VINEYARDS

Spanish Sons Tempranillo is sourced from family vineyard sites carefully located in and around the historic city of Toro on the high plateau of Castilla y León in Northern Spain. Fruit from the famed DO Toro makes up the majority of the blend and provides the ripe tannins, excellent structure and rich, dark fruit. The balance of the blend is sourced from DO Tierra del Vino Zamora which offers roundness to the tannins and bright red fruit notes.

The Fariña family vineyards are noted for their scarce rainfall, stone soil and high altitude. The proximity of the famed Duero River moderates the temperatures in the vineyards; protecting the fruit from the intense summer heat and tempering the influence of the cool night winds.

TRELLISING

Approximately half of the fruit for Spanish Sons is sourced from historic bush vines that were planted 50-120 years ago in 3m x 3m spread — the widest in the world. These vines yield complex fruit with soft luscious tannins and an unmistakable expression of *terroir* including signature notes of violets.

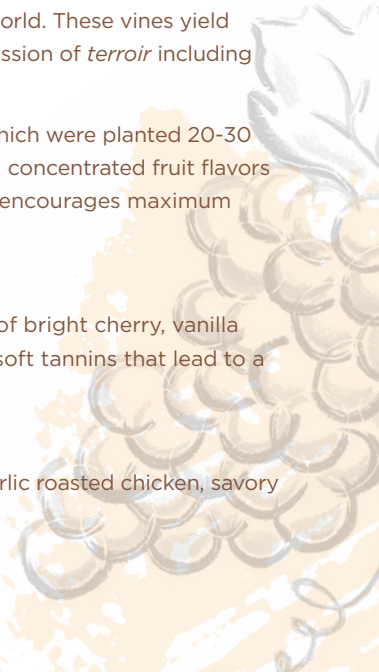
The remaining 50% of the grapes come from trellised vineyards, which were planted 20-30 years ago as a pioneering endeavor by Manuel Fariña, contributing concentrated fruit flavors and deep rich color to the wine. Grown under a lush canopy that encourages maximum ripening, these vines produce tiny grapes of exquisite quality.

TASTING NOTES

Intense in color with aromas of ripe berries and balanced flavors of bright cherry, vanilla and violet, Spanish Sons Tempranillo has excellent structure and soft tannins that lead to a long, silky finish.

FOOD PAIRING

Enjoy this elegant Tempranillo with grilled beef and vegetables, garlic roasted chicken, savory lentils, and black bean soup.





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SPANISH SONS TEMPRANILLO is cultivated on the high plateau of Vino de la Tierra de Castilla y León in and around the medieval city of Toro. As early visionaries, the Fariña family had their pick of the best vineyard locations and their prized lots are widely considered the best in the region.

TEMPRANILLO FROM THE FAMED DO TORO — known locally as *Tinta de Toro* — makes up the majority of the Spanish Sons blend and provides the ripe tannins, excellent structure and rich, dark fruit. The balance of the blend is sourced from DO Tierra del Vino de Zamora which offers roundness to the tannins and bright red fruit notes. Bottling under Vino de la Tierra de Castilla y León allows for optimal blending of each vintage.

