

SPANISH SONS™

2008 TEMPRANILLO



WINERY

Bodegas Fariña

VINTAGE

2008

APPELLATION

Castilla y León

WINEMAKERS

Manuel and Bernardo Fariña

VARIETAL BLEND

100% Tempranillo

TECHNICAL DATA

Alcohol: 13.5%

pH: 3.7

Total Acidity: 4.8 g/L

Oak: 4 months

90% American, 10% French

VINTAGE NOTES

Spring had a late start due to lingering cold weather and increased rain. The maturation period was lengthened compared to previous years, providing more concentrated dark fruit flavors. A late harvest ensured the fruit had developed rich, ripe tannins and increased acidity to balance the alcohol for a smooth, complex 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 provides the ripe tannins, excellent structure and rich, dark fruit. 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

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

FOOD PAIRING

Enjoy this vibrant Tempranillo with grilled meats, hard cheeses, sausage pizza or spicy Mexican fare.





SPANISH SONS™

2007 TEMPRANILLO



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* — provides the ripe tannins, excellent structure and rich, dark fruit. Bottling under Vino de la Tierra de Castilla y León allows for optimal blending of each vintage.

