

Sinfonia 2010



Winery: Bodegas Abanico

Region: Vino de la Tierra de Castilla

Grapes: 100% Tempranillo

Winery: This winery is a new project for Rafael de Haan in Vino de la Tierra de Castilla.

Region: This regional wine designation encompasses the southern third of Spain, roughly south of a line running through Madrid from east to west. The regional designation encompasses vineyards that lie outside of D.O.s and offer more winemaking freedom in terms of allowed varieties and methods.

Climate: The climate is continental with very cold winters and hot, arid summers. Rainfall is low and controlled irrigation is necessary to keep the vines alive.

Wine: Made from 70 year old bush vines planted in sandy and limey-clay soils. They yield only 3,000 kilos per hectare due to the harsh, hot and dry conditions on the meseta. Grapes are hand harvested during the last week of August and the first week of September into 20 kilo boxes to avoid crushing the grapes during transport to the winery. Maceration and fermentation lasted 15 days with both pump-overs and rack-and-return used to extract gentle tannins. Following fermentation the wine was aged for 2 months in French and American oak barrels to soften the tannin structure and add a bit of spicy complexity.

Reviews:

“Bodegas Abanico’s red offerings begin with the 2010 Sinfonia Tempranillo from Tierra de Castilla in La Mancha. Made from 70-year-old vines, it was aged for 2 months in French and American oak for added complexity. Aromas of cinnamon, clove, violets, and blackberry lead to a ripe, forward, spicy, uncomplicated wine ideal for pairing with pizza and burgers. Drink this very good value over the next 2-3 years.

87 points *Wine Advocate* issue 195 June 2011

“Bright purple. Sexy, fruit-dominated bouquet of raspberry preserves, rose and Asian spices. Sappy, vaguely jammy red berry flavors show good depth and a seamless texture, with a hint of spiciness on the back half. Open-knit and ridiculously easy to drink, finishing with suave sweetness and very good persistence, especially for the price.”

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 09/2011