

Terramagna

Varietal: Tempranillo, Cabernet Franc, and Syrah

Vintage: 2014

Fanciful Name: Lance Coupage

Region/AVA: Vino de la Tierra de Castilla

State Of Origin: Spain

ABV: 14%

Bottle Size: 750 ml

Bottles Per Case: 12

Closure Type: Upon

Completion, the malolactic fermentation, the wine is aged

for 12 months in French and

American oak barrels to 50%

and subsequently pass to an

ageing in the bottle at controlled

temperature and humidity which

give the wine its elegant

bouquet.

WINE STORY:

Wine of a dark red cherry color, with garnet tones and high depth, in the nose the varietal notes are well complimented, with the contribution of its ageing during twelve months in the barrel providing the wine with the notes of toasted and certain evocation of spices. In the mouth, it is well-bodied, with a greedy entry and a balanced acidity. Ideal for all types of cheeses, meats, roasts and spicy dishes. Grapes at the optimum moment of ripeness are harvested by hand and fermented separately. Malolactic fermentation in barrels and further ageing in oak. Once completed the process of ageing, the Coupage is made for its final assembling before it's slightly filtering and bottling.

SCORES AND ACCOLADES:

Unkown

