

contempo Tango 2014

STORY

Are you contempo? Contempo is defined as showing the latest style. Whereas the packaging will remain consistent over time, the style of the wine will continually adapt to the wandering palates of the youthful wine consumer.

VINIFICATION

The grapes were mechanically harvested during night and early morning hours during the first 2 weeks of September. Slow pneumatic press cycle, cold settling of the musts for 24 hours. Racking and fermentation at low temperature 17-18° C with aid from selected yeast strains. The age of the vines vary between 8-25 years.

TASTING NOTES

This fun alternative white is a clear pale lemongrass color. Its clean medium intense aromas are reminiscent of citrus, lime, pears, and pineapple. On the palate it is off-dry medium bodied, fruity with pleasant acidity and medium long finish. This wine can be enjoyed simply on its own, but is delicious with appetizers, shellfish, fish, poultry, a variety of vegetarian dishes, as well as a large range of cheeses.

ACCOLADES:

- ◆ **94 POINTS** - Just Wine Points
(*latest rating)



REGION: VDLT Castilla, Spain
VINEYARDS: Spanish Meseta-Toledo & Cuenca, Spain
VARIETAL: 40% Viura; 40% Verdejo; 20% Sauvignon Blanc
VINTAGE: 2014
ACIDITY: Balanced
ALCOHOL: 13%
AGEING: Aged in 100% Stainless Steel

