

Viva la Chica!

LA HISTORIA: The old man held the glass in his hand and swirled the wine he had made in honor of his granddaughter...his Little Chica. Made with care, he crafted a wine with explosive raspberry fruit, yet soft tannins and a dark, rich color.

To you my little chica...

APPELLATION: Castilla y Leon, Spain

WHAT'S IN IT? 55% Tempranillo, 45% Garnacha

- **Tempranillo** is the dominant grape varietal in Spain's Rioja wines. It produces a medium to full-bodied red wine with lower acidity and full fruit flavor characteristics. The grape is grown primarily in the Rioja and Ribera del Duero.
- **Garnacha** (known as Grenache in France) is a red grape that is used in Rioja wines and other blends from Spain. In its prime it produces a deep colored red wine with ripe red fruit flavors, often raspberry dominates the palate.

THE VINEYARDS: The Tempranillo hails from Castilla-La Mancha from vines that are 20-45 years old. The Garnacha vines are 25 years old and are located on the Finca Antigua estate in La Mancha.

HOW'S IT MADE? The Tempranillo is fermented in stainless steel at low temperatures with original yeasts to maintain a fresh, bright flavor profile. The Garnacha is macerated for 10 days and then malolactic fermented in new American oak for 4 months.

WHAT DOES IT TASTE LIKE? Explosive raspberry and dark cherry fruits, with a touch of vanilla...muy bien!

VINTAGE: 2007

ALCOHOL: 13.5%

