

# ALLEGRANZA

## TEMPRANILLO - SHIRAZ 2017

D.O. LA MANCHA - SPAIN

An elegant and sophisticated collection with a feminine appeal. A vibrant reinterpretation of two Spanish classical grape varieties.



HAMMEKEN  
CELLARS

### VINEYARDS

Age of Vines  
+30 years old

Yield  
25 hl/ha.

Altitude  
500 - 1000 m.

Climate  
Extreme continental with long hot summer

Vineyards  
Head trained, spur bush vines on Spanish plateau

### WINEMAKING

Blend  
Tempranillo - Shiraz

Harvest  
Manual harvest in September

Vinification  
Cold Maceration:  
5°C/48h.  
Fermentation:  
24-26°C/12-15 days.

Ageing  
Partially in 100% French Oak



Clear deep ruby red colour with purple highlights



Black cherries  
Mature strawberries  
Exotic spices & eucalyptus



Medium dry  
Medium-full bodied  
Soft tannins  
Long finish

Clear deep ruby red colour with purple highlights. Clean medium intense aromas reminiscent of black cherries, mature strawberries with notes of exotic spices and eucalyptus. On the palate it is medium dry, medium-full bodied, soft tannins and a long finish.



**GOLD** Premios Baco

Alc.: 13,5% | T. Acidity: 5,61 gr./l. | pH: 3,42 | R. Sugar: 4,5 gr./l. | V. Acidity: 0,41 gr./l.