



ALCEO

Tempranillo 2019



Familia Bastida: Since 1870 the Bastida family has sought out wineries in different selected Designations of Origin. With several generations dedicating themselves exclusively to the world of Spanish wines, the rich and deep enthusiasm of this project is to group together different small vineyards that highlight and showcase the best of what each DO has to offer.

Tasting Notes: Quality grapes give a clean, aromatic wine with notes of mature blueberries and fleshy plums. Friendly up front with plenty of structure and a generous finale of fruit and spice on a perfectly balanced acidity.

Appellation: La Mancha

Grapes: 100% Tempranillo

Soil: Mixture of clay and sand with high concentration of limestones and small stones.

Elevation: 1800 ft **Vine Age:** 12-22 years **Yield:** 2.38 tons per acre

Fermentation: 10 days maceration and 16 days fermentation in stainless steel tanks with wild yeast.

Ageing: 4 months in French and American oak with 2 months in the bottle.

Appellation: D.O. La Mancha, Spain

pH: 3.37 **RS:** 4.1 g/l **Alc:** 13.5 % **UPC:** 750428222477

LA MANCHA D.O.



DO La Mancha: The La Mancha region is the largest wine region in Spain and has an extreme continental climate with large fluctuations and variable rainfall. The clay and limestone soil combines to retain the moisture during the dry season to make the optimum environment for the vineyards.

Other Wines:

PARAJE DE TITOS Grenache

