

# Colorea Tempranillo – Syrah 2016



## **Wine Ratings -- This Vintage:**

87 points – Vinous

## **Wine Ratings -- Earlier Vintages:**

2015 was our first vintage

**Bodegas Cristo de La Vega** -- Bodegas Cristo de la Vega was founded in 1955 by a group of 25 vine growers who pooled their resources while sharing the common desire to produce the best possible wines from indigenous varietals. Later they added some foreign varietals that would flourish in their harsh climate.

**Vineyards** – All of the grapes are grown in estate vineyards. The continental climate with very dry winds in this part of La Mancha results in extreme temperature variations (zero degrees F in winter to 115 degrees F in summer) and little moisture. The especially high number of days with sunshine during the growing season contributes to the high rate of uniform ripening in the vineyards.

**Tasting notes** – Cherry red color with purple highlights. Subtle aromas of vanilla and roasted nuts. Soft tannins, medium to full body, and balanced on the palate. Smooth finish.

**Imported since:** 2016

**Appellation:** La Mancha

**Composition:** Tempranillo 70%, Syrah 30%

**Soil:** mixture with limestone, a very high concentration of Miocene clay, and many small stones

**Elevation:** 2300 feet, relatively flat

**Vineyard practice:** dry farming, organic without certification

**Vine Age:** 80 years average

**Yield:** 3.18 tons per acre

**Harvest Dates:** second and third weeks of September by hand with a selection table

**Fermentation:** 15 days fermentation in small stainless steel tanks with natural (also referred to as wild or indigenous) yeast

**Aging:** 3 months American oak and 3 months in bottle

**pH:** 3.67

**Residual Sugar:** 3.9 grams / liter

**Alcohol:** 12.5 %

**UPC:** 8 420134 800055

## **Region:**

La Mancha is located in central Spain and with nearly 500,000 acres under vine is the largest wine region in Spain. 6% of the world's wine is produced in La Mancha. La Mancha is on a plain that is slightly tilted with vineyards in the north at about 1600 feet and in the south at about 2600 feet in altitude. The proximity of Madrid gave La Mancha a good market during the Middle Ages, but new regions closer to the capital reduced that advantage. Modest land prices and even more modest grape growing costs brought new capital investment to the region in the 1970's, which helped improve the quality of the wine in the 1980's. Improvements to the road network facilitated exports, and today over 70% of the region's production is exported.