



VIBRANT, COMPLEX AND SPANISH!

Tempranillo produces red wines that vary in style with some being heavier and rich, others being light and fresh with dried herb characteristics.

BODY



SWEET



TANNIN



ACIDITY



ALC



AGE

10-30 years

KEY FLAVOURS



Cherry



Dried fig



Cedar



Tobacco



Dill

KEY TO INTENSITY SCALES

Guide to each wine variety's intensity notes.

LIGHT
MEDIUM
FULL
○ — ○ — ○
BODY

DRY
MEDIUM
SWEET
○ — ○ — ○
SWEET

LOW
MEDIUM
HIGH
○ — ○ — ○
TANNIN

MILD
BALANCED
CRISP
○ — ○ — ○
ACIDITY

LOW
MEDIUM
HIGH
○ — ○ — ○
ALC

LOW ALCOHOL <12%
MEDIUM 12-13.5%
HIGH 13.5+%

HISTORY

Tempranillo has a lengthy history in Spain with it believed to date back to the Phoenician time which was around 1000 BC. Its name comes from the Spanish term “temprano” which means early because of the early ripening of the Tempranillo grape which usually happens several weeks before most others.

DESCRIPTION

Tempranillo is rarely bottled as a single varietal wine and is arguably most known for being a key grape in Rioja wine. It has robust flavours with low acidity and velvety tannins.

It pairs well with Graciano, Garnacha (Spanish for Grenache), and Mazuelo (known as Carignan in France).

BUYING GUIDE

What's these other words on Rioja wine labels?

They dictate the age. Riojas are often aged in oak barrels and in bottle before they're released. Crianzas spend 1 year on oak and 1 year in the bottle. Reservas require 1 year minimum on oak and 2 years in the bottle. Gran Reservas 2 years minimum on oak and 3 years in the bottle. If you're looking for complex, serious reds, be sure to give Reserva or Gran Reserva Riojas a try.

Does Tempranillo get blended in New World wines?

Sure does! The Aussies for example often put it with Grenache and Shiraz and these varietals compliment the robust style of Tempranillo.



Where in the World

Spain, Argentina,
France, Australia,
USA, Chile,
New Zealand
Portugal



Food Pairing

BBQ meats
Tomato based dishes
Rack of lamb
Pork ribs
Hearty Spaghetti Bolognese



TOP TIPS

Pronounced: Temp-rah-nee-oh

- ☆ The most popular red grape in Spain where over 200,000 hectares is planted.
- ☆ Tiny amounts grow in New Zealand, most successfully in Hawke's Bay where the warmth enables it to ripen.
- ☆ Makes good value reds that are dry, smooth and fruity.
- ☆ Tempranillo is a thick skinned red grape.
- ☆ Rioja and Ribera del Duero are the most famous Spanish wines that are made mostly from the Tempranillo grape – they also refer to the regions they come from.
- ☆ It's called Tinta Roriz in Portugal and is one of the five top grapes used to make port.
- ☆ The best wines made from Tempranillo can age and evolve positively for decades.