

# 2018 Clunia Tempranillo

**Bodegas Clunia, Burgos, Castilla Y León, Spain**

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## **The Wine:**

Made from 100% Tempranillo from a single vineyard called "El Gerbal" just east of the Ribera Del Duero D.O. in the Castilla y León region. The vineyard sits at an elevation of 3,400 feet thus creating an ideal microclimate for producing intense, yet elegant Tempranillo wines. The wine was aged for 12 months in French oak barrels prior to bottling. There were 1800 cases made. James Suckling scored this vintage 92 points.

## **The Estate:**

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,500 - 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir-driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah vines and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors. The high-elevation vineyards and cool climate speak to the winery's mantra of "La Virtud de lo Extremo" ( The Virtue of the Extreme)

## **Tasting Notes:**

**Color:** Dark scarlet red with a purple core.

**Aromas:** Black cherries mingle with hints of graphite and meaty spice.

**Flavor & Texture:** Ripe blackberry with a fresh and lifted minerality; the rich texture is supported by fine-grained tannins.

**Food Pairing:** Shepherd's pie made with lamb.

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