2020 Tesela by Clunia Bodegas Clunia, Burgos, Spain



The Wine:

A blend of 50% Tempranillo and 50% Syrah grown on the high elevation vineyards of Bodegas Clunia. The cooler climate of this site promotes slow maturation on the vine and the large temperature swings between the crisp and cool evenings and warm daytime yields wines of freshness and balance. Aged for 6 months in French oak. There were 750 cases made in 2020.

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 3,000-4,000 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 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.

Tasting Notes:

Color: Dark violet.

Aromas: Blackberries, and fennel with subtle hints of

medicinal herbs.

Flavor & Texture: Dark dried berries, coffee spice and mild

oak notes with a round and plush texture.

Food Pairing: Lamb curry served with couscous.

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