

EL GRINGO

Our inspiration to create El Gringo is the golden years of Tabernas desert, also known as the Hollywood of Spain, in Almería (in the south east coast). The most famous Western movies were filmed there ("A fistful of dollars", "The good, the ugly and the bad", "Once upon a time in the West", "Trinity is still my name"...), as well as other iconic movies such as "Lawrence of Arabia" or "Indiana Jones and the Last Crusade".

Our dear friend, El Gringo, used to be an extra in Western movies. El Gringo fell in love with the Spanish sunshine, the people, and, above all, fell for the Spanish wines. If you ever meet El Gringo, he will tell you about his beginnings as an actor, how he ended up in Spain, and a thousand of other anecdotes... always with a glass of wine in his hands – of course!

VARIETY **DARK RED TEMPRANILLO** – REGION **VDT CASTILLA**
VINTAGE **2017** – COUNTRY **SPAIN** - BOTTLED **ESTATED BOTTLED**





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REGION **VDT CASTILLA** - COUNTRY **SPAIN**



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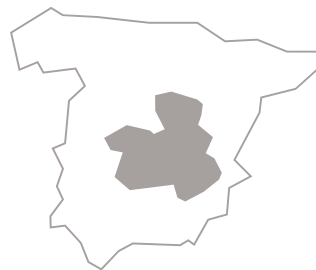
60 USD
6X BOX DI

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DARK RED TEMPRANILLO 2017

VINO DE LA TIERRA DE CASTILLA - SPAIN

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VINEYARDS

Age of Vines

+30 year old bush vines

Yield

25 hl/ha.

Altitude

500-1000 m.

Climate

Extreme continental with long hot summer

Vineyards

Spanish Meseta of Castilla La Mancha

WINEMAKING

Blend

100% Tempranillo

Harvest

The second half of September

Vinification

Cold Maceration:

5°C/48h.

Fermentation:

24-28°C/12-18 days

Ageing

4 months in 1-2 year old French oak barrels



Clear deep ruby-purple



Black cherries

Strawberries

Roasted coffee beans

Chocolate



Red and black berry fruits

Light vanilla & delicate milk chocolate

Roasted Java bean

Luscious & full-bodied

Clear deep ruby-purple colour. Clean and distinguished aromas of black cherries, strawberries, roasted coffee beans and chocolate. These berry jam flavours attack the palate with juiciness getting smoothed out with light vanilla and delicate milk chocolate and roasted Java bean. On the palate the wine is luscious, full-bodied with firm but ripe velvety tannins and a long finish.

Alc.: 14% | T. Acidity: 5,30 gr./l. | pH: 3,56 | R. Sugar: 12,00 gr./l. | V. Acidity: 0,45 gr./l.