Barreto Cellars 2003 Paso Robles Tempraníllo

Variety: 97% Tempranillo 3% Souzao

Appellation: Paso Robles

Harvest date: 9/20/2003

Brix at harvest: 24.6

Alcohol: 14.3

Acidity: 7.1 g/L

pH: 3.72

Residual Sugar: 0.2g/L

Date Bottled: June 16, 2005

Winemaking: Hand harvested, crushed and fermented in open top containers. Gently pressed and aged in French oak barrels.

Tasting Notes: Deep in color and complexity, a variety of dark fruits and berries highlight the nose of this robust wine. Subtle notes of oak and spice add to a luxurious pallet that lingers to a pleasant finish.

Awards: Silver, San Francisco Chronicle Silver, Pacific Rim International Bronze, American Wine Society

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2003 PasoRobles Tempraníllo ALC. 14.3% BY VOL.