

Barreto Cellars

2003 Tempranillo

Variety: 90% Tempranillo
5% Tannat
5% Touriga Nacional

Appellation: Lodi

Harvest date: 9/17/03

Brix at harvest: 23.9

Alcohol: 13.5

Acidity: 6.40 g/L

pH: 3.74

Residual Sugar: 0.75g/L

Date Bottled: April 25, 2005

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

Tasting Notes: This interpretation of the king of Spanish wines dares to break from tradition by capturing the upfront fruitiness of the variety and presenting it to the pallet with a smooth velvety texture that adds to its pleasant finish.

Awards: Gold, Jerry Mead International
Silver, American Wine Society
Silver, San Francisco Chronicle
Silver, Pacific Rim International
Bronze, LA County Fair
Bronze, San Francisco Wine Comp.
Bronze, California State Fair
Bronze, Grand Harvest Awards

