

Barreto Cellars

2002 Tempranillo

Variety: 100% Tempranillo

Appellation: Lodi – Silvaspoons Vineyard

Harvest date: 9/20/02

Brix at harvest: 24.6

Alcohol: 13.5

Acidity: 5.90

pH: 3.68

Residual Sugar: 0.82g/L

Date Bottled: August 20, 2003

Cases Produced: 230

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, Los Angeles County Fair
Gold, Jerry Mead Wine Competition
Gold medal, Best of Class - California State fair
Bronze, San Francisco Chronicle
Bronze, Orange County Fair

