

Tiza Tempranillo La Mancha

Tiza

Spain - Castilla-La Mancha - La Mancha

Tiza means 'chalk' - an ode to the soil. The one-foot-deep topsoil is composed of sand and red clay, blended with chunks of pure chalk. Another layer of chalk mixed with sand lies under the soil.

The best Cencibel (Tempranillo) vineyards are selected for Tiza. Most are bush vines at 700 meters above sea level with an average age of 30+ years.

This 100% Tempranillo is fermented like a Rhone style red, with whole berry skin contact. Juicy, clean & fresh, with aromas and flavors of ripe black fruit, blueberries, black cherries and hints of dark chocolate. Full bodied with a solid texture, velvety tannins and a slightly sweet, creamy finish. Tiza Tempranillo is a perfect example of bang for the buck!

(also see [Tiza Tempranillo Bag-in-Box](#))



Specifications

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|---------------------|---|
| Appellation | La Mancha |
| Wine Type | Red |
| Varietals | 100% Tempranillo |
| Age of Vines | 30+ years (average) |
| Soil type | The one-foot-deep topsoil is composed of sand and red clay, blended with chunks of pure chalk. |
| Vinification | The grapes are carefully hand harvested and transported to the winery. If they are machine harvested, they are harvested at dawn or just before dawn, when the air is coolest and the temperatures are the lowest. The musts are fermented with grape skin contact at a controlled temperature. During the fermentation process, several pump-overs are made to assist in the extraction of varietal aromas, tannins and color. |
| Pairings | This Tempranillo pairs well with charcuterie (like Jamón Serrano), Manchego cheese and paella - just think 'Tapas and Tempranillo'! |