











Finca el Tesso Tempranillo

(tem-prah-NEE-yoh)

For five generations, Angel Paiva's family has cultivated wine on their picturesque family estate in western Spain. Located in Extremadura, a remote region near Portugal that is famous for having more vines (and sheep) than people. Paiva's vineyards are quiet and beautiful, and reside over 600 meters above sea level. This altitude provides cool nights, and an unusually long growing season – thus, the wines develop a rich, alluring complexity.

 LOCATION	Extremadura, España. <i>(D.O. Ribera del Guadiana)</i> 320 hectares. 600 meters.	 SOIL	Mostly clay with limestone.
 ESTATE	Finca el Tesso. (FEEN-kah el TAY-so)	 VINE	1 bottle per plant average yield.
 WINEMAKER	Angel Martínez Paiva. (AHN-hel mahr-TEEN-ez PIE-vah)	 VINIFICATION	10 day maceration in stainless steel.
 VARIETALS	100% Tempranillo.	 BARREL	9th passage oak.
 RESIDUAL SUGAR	5.12 grams per liter.	 MATURATION	3 months in the barrel. 3 months in the bottle.
 ACIDITY	TBD	 VINTAGE PRODUCTION	4,000 cases.
 ALCOHOL	13.0% by volume.	 FOOD PAIRING	Perfect with Serrano ham, grilled steak, and La Serena cheese.

