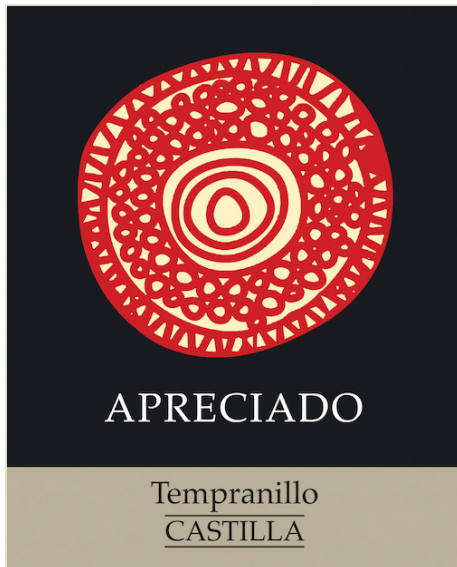


## APRECIADO TEMPRANILLO CASTILLA.



**VARIETAL:** 100% Cencibel (Tempranillo)

**FARMING PRACTICES:** Organically grown, organic compost, no chemicals (pesticides, herbicides, fertilizers), nocturnal hand harvest.

**VINIFICATION:** traditional methods, controlled fermentation at 57-60 °F

**AGING:** 4 months in French and American oak

**TASTING NOTES:** Intense ruby in the glass. Lush aromas of ripe red fruits, hints of berries with undertones of chocolate. Full bodied with balanced tannins and a long finish. Pairs well with sausages, rice, grilled red meats or vegetables.

At Apreciado, we are committed to organic farming practices with minimal environmental impact. Our vineyards are located at approximately 2,300 feet of altitude, organically farmed and extract only low yields. We use only organic compost and excluded the use of chemicals (herbicides, pesticides, and fertilizers). No sulfites are added at any point.

The grapes are hand harvested at night. After a traditional vinification, the wine is aged in French and American oak for 4 months. Then naturally clarified, with no stabilization.

Winemaker, Fernando Santos takes pride in using such exacting methods to elaborate Apreciado. He values the hard work of the winery and passion it has to spread the world of wine.

