

					
2009	SOMMOS PREMIUM SOMONTANO, SPAIN	2009	SOMMOS PREMIUM SOMONTANO, SPAIN	2009	SOMMOS PREMIUM SOMONTANO, SPAIN
<p>This Tempranillo/ Merlot/ Syrah blend is a bright, cherry color. Aromas of jammy fruit with mineral notes. Continued flavors of ripe fruit with toasted notes. Full bodied in the mouth with good structure, balance, smooth tannins and a long, elegant finish. Pairings include rich meat dishes, grilled vegetables and cheese.</p>		<p>This Tempranillo/ Merlot/ Syrah blend is a bright, cherry color. Aromas of jammy fruit with mineral notes. Continued flavors of ripe fruit with toasted notes. Full bodied in the mouth with good structure, balance, smooth tannins and a long, elegant finish. Pairings include rich meat dishes, grilled vegetables and cheese.</p>		<p>This Tempranillo/ Merlot/ Syrah blend is a bright, cherry color. Aromas of jammy fruit with mineral notes. Continued flavors of ripe fruit with toasted notes. Full bodied in the mouth with good structure, balance, smooth tannins and a long, elegant finish. Pairings include rich meat dishes, grilled vegetables and cheese.</p>	
					
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