

2014 CLUNIA TEMPRANILLO

BODEGAS CLUNIA, BURGOS, SPAIN



THE WINE:

Made from 100% Tempranillo from a single vineyard called “El Gerbal” just east of the Ribera Del Duero D.O. in the Castilla y León region. The vineyard sits at an elevation of 3,400 feet thus creating an ideal microclimate for producing intense, yet elegant Tempranillo wines. The wine was aged for 12 months in French oak barrels prior to bottling.

Winemaker: Pablo Pavez

Cases made: just under 1,800 cases of this wine in 2014.

THE ESTATE:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,500 - 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah vines and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

TASTING NOTES:

Color: dark crimson red with a purple dense core

Aromas: red currants and cherry mingle with hints of graphite, vanilla and cocoa

Flavor & Texture: ripe red cherry and blackberry with a fresh and lifted minerality; the rich texture is supported by fine grain tannins

Food Pairing: shepherd’s pie made with lamb

-DRINK NOW THROUGH 2026-