

Cuatro Rayas Tempranillo 2018



Technical Data	
Country	Spain
Region	Castilla y Leon
Appellation	Rueda
Producer	Cuatro Rayas
Founded	1935
Farming	Organic
Vineyard Age	20 years
Varietal(s)	Tempranillo
Soil Type	Limestone, Iron
Alcohol	14.0%
Residual Sugar	0.2%
Acidity (g/L)	5.9
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	six months in stainless steel

Producer Description

Cuatro Rayas has been a long-time leader in improving viticulture and producing top quality wines in the Spanish region of Rueda. Although Spain in general is much better known for red wines, the traditional varietal in Rueda is the expressive and aromatic white grape Verdejo but Tempranillo is also grown in the area. Adding to the expressive characteristics of Rueda wines is the geology in the region where there are significant deposits of both limestone and iron is the very stony and otherwise nutrient poor soils.

Tasting Notes

Aromas are of dark plums, dark cherries, mild cocoa, cherry kirsch, and hints of ripe peaches and chocolate. The main flavors are of dark plums and dark cherries along with hints of vanilla, cinnamon, and cocoa. There is a medium body which is smooth and rich across the palate and a very satisfying saturated finish.

Food Pairings

Food pairings would include Filet Mignon, braised beef, beef stew, short ribs, pork shoulder, BBQ ribs, grilled pork, salmon, shrimp, pasta with meat sauce, beef and pork enchiladas, anything with a mole sauce, black beans and pinto beans, Asian beef dishes, charcuterie, and mild and soft cheeses.