

ERMITA SAN ANTONIO



Tempranillo

REGION

Vino de la Tierra de Castilla, Spain

GRAPE VARIETY

100% Tempranillo

VINIFICATION

Estate grown grapes are used to produce Ermita San Antonio. Eight days of maceration followed by fermentation in stainless steel tanks and light but continuous pump over for maximum extraction of fruit and structure.

PROFILE

Ruby red color with flecks of violet. The taste is fruity with hints of raspberry and liquorice. Full bodied with rich, soft mouthfeel and elegant balance. A remarkable Castilian red.

SERVING SUGGESTIONS

Red meats, poultry and pasta.

WINEENTHUSIAST

**2009
BEST BUY**
Oct. 2010

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