

# TRE ANELLI

2014

## Tempranillo



### TASTING NOTES:

Our 2014 Tempranillo was aged 18 months in neutral French Oak barrels, making it a perfect compliment to a rich dinner. Initially you're met with scents of cured meats, very subtle mint, and underlying spiciness. The palate offers balanced tannins, slight smokiness, and a chewy texture. This dynamic wine will pair beautifully with BBQ ribs or a perfectly grilled steak, making summer dinner parties even more enjoyable.

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**CASES PRODUCED:** 143

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**BOTTLED:** June 2016

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

#### AGING:

19 months in neutral oak barrels  
(85% French, 10% American,  
and 5% Hungarian)

#### COMPOSITION:

88% Estelle Vineyard Tempranillo  
7% Estelle Vineyard Cabernet Sauvignon  
3% Hampton Family Vineyard Syrah  
2% La Presa Vineyard Petite Sirah

**ALC:** 14.5%

**pH:** 3.68

**TA:** 0.63 g/l

**RS:** 0.025%

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THE  
**SANGER**  
FAMILY of WINES

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Inspired by wine made in the sunny Iberian and Mediterranean climates of Spain, Portugal and Italy, Tre Anelli wines are crafted to accompany the cuisine of California's Central Coast. A part of The Sanger Family of Wines portfolio, these wines are produced from the same grape varieties found in Europe, enhanced by the unique growing conditions in of California's Central Coast. Growing conditions here bring out additional character in the wines, making them a little bolder than their European cousins, but ideal for pairing with our regional fare. Tre Anelli wines can be found in select restaurants throughout California, in our Los Olivos, California tasting room or online at [www.treanelliwines.com](http://www.treanelliwines.com).

[SANGERWINES.COM/TRADE](http://SANGERWINES.COM/TRADE)