



GARNACHA

2008

TAPEÑA: Tapeña is an innovative brand that offers expressive, fruit-forward, indigenous wines from the heart of Spain. The name Tapeña fuses two of the liveliest Spanish concepts: tapas, flavorful foods made to share, and peña, a close group of friends. Inspired by the energy of the lively tapas bars throughout Spain, these food-friendly wines from Spain's most successful winemaking family, the Ferrers, have a rich, sleek style that is approachable, lively and just a bit adventurous.

REGION: Tapeña is crafted from grapes cultivated in Tierra de Castilla in the heartland of Spain. Outside the highly regulated Denominacion de Origen (DO) system, these wines benefit from multiple micro-climates of the region that are well suited to the cultivation of classic Spanish grape varieties. With over 600,000 hectares, this large region provides diversity of soils, vinification and vineyard management that affords our winemaker the flexibility to create the very best wines from the best locations.

GRAPES: (100% Garnacha)

Garnacha (gar-NA-chah), aka Grenache, is the most widely planted red wine grape in Spain. Its lovely color, lively fruit and bright lingering flavors make it one of the best food wines that you can find.

GARNACHA: Opening with powerful violet-red hues, this wine has a tremendous concentration of ripe cherries and juicy candied fruits. The palate is intense in rich, ripe, dark fruits balanced by soft tannins and a lovely spicy mouthfeel. It is well structured, soft but lively, ending with a lingering velvety finish.

FOOD PAIRINGS: Tapeña Garnacha is the wine that good friends can share over a tapa—maybe a few shavings of Spanish ham or a simple plate of olives and cheese. A versatile wine, it is light enough to work with grilled fish but performs equally well with steak or lamb.

APPELLATION: Tierra de Castilla, Spain.

COMPOSITION: 100% Garnacha

ACIDITY: 5.32 g / L

PH: 3.56

ALCOHOL: 13%

SRP: \$10

Tapeña VIBRANT WINES AS
COLORFUL AS SPAIN ITSELF!