



## BODEGAS MORGANTE

### Baila Tempranillo 2019



**Bodegas Morgante:** The original project was started in 1999 by Bodegas Ramon Bilbao as an extension into La Mancha. After finishing the initial portion of the bodega (about 1/3 of the original plan), Bodegas Ramon Bilbao sold the bodega in 2003 to Bodegas Morgante. Today the bodega hosts the latest technology.

**Tasting notes:** Deep ruby red color with mature aromas of fruit, tobacco, and notes of vanilla. Medium to heavy body with a pleasant mouthfeel. Soft finish.

**Appellation:** Vino de la Tierra de Castilla

**Grapes:** Tempranillo

**Soil:** Mix of red Miocene clay, limestone, and small stones

**Elevation:** 2300 feet

**Vineyard practice:** Dry farming

**Vine Age:** 60 years old

**Yield:** 2.38 Tons

**Harvest:** Last week of September

**Fermentation:** 3 days cold maceration and 10 days fermentation in stainless steel tanks

**pH:** 3.80 **RS:** 1.6 gram per liter **Alc:** 13% **UPC:** 7 50428 22457 0



**D.O. La Mancha:** The La Mancha region is the largest wine region in Spain and has an extreme continental climate with large fluctuations and variable rainfall. The clay and limestone soil combines to retain the moisture during the dry season to make the optimum environment for the vineyards.