

HINOJOSA

(ee-no-hosa)

Tempranillo

2010



State grown in the Uco Valley. Deep cherry red color and intense red fruit aromas with hints of blackberry, plum and mild spices. Well balanced and medium bodied, with a crisp vibrant acidity. Enjoy with red meats, paella or Tapas. Ideal serving temperature: 65 ° - 68° F.

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