



# TÓPICO

## Tempranillo 2019



**Topico:** 3 generation wine-growing tradition, founded in 1946.

**Tasting notes:** Lively bright red cherry color. Fresh, complex, and fruity with spicy notes of black currant, vanilla and chocolate on a smooth structure and balanced finish.

**Grapes:** 100% Tempranillo

**Fermentation:** Using the best Tempranillo grapes from some of the oldest vineyards in the estate to produce this excellent Tempranillo. The wine is aged 3 months in new America oak barrels and then held in bottle 2 months more.

**Pairings:** Tasting between 16-18°. Roble Tópicos is perfect to enjoy with pizza and burgers, a Semi-Cured Manchego Cheese from Castilla La Mancha (Spain), Iberico Ham or maybe with delicious traditional Paella from Spain. Also, a lovely wine to be enjoyed on its own!

**Appellation:** D.O. La Mancha, Spain

**Alc:** 12.5 %

**UPC:** 899939002632

LA MANCHA D.O.



**Castilla-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.