



Finca el Tesso Tempranillo

(tem-prah-NEE-yoh)

For five generations, Ángel Paiva's family has cultivated wine on their picturesque family estate in Western Spain. Located in Extremadura, a remote region near Portugal that is famous for having more vines (and sheep) than people, Paiva's vineyards are quiet and beautiful, and reside over 600 meters above sea level. This altitude provides cool nights, and an unusually long growing season—thus, the wines develop a rich, alluring complexity.

 LOCATION	Extremadura, España. <i>(Ribera del Guadiana)</i> 320 hectares. 600 meters.	 SOIL	Mostly clay with limestone.
 ESTATE	Finca el Tesso. (FEEN-kah el TAY-so)	 VINE	Double Cordon. 2,500 - 3,000 vines per hectare. 1 bottle per plant average yield.
 WINEMAKER	Ángel Martínez Paiva. (AHN-hel mahr-TEEN-ez PIE-vah)	 VINIFICATION	10 day maceration in stainless steel.
 VARIETALS	100% Tempranillo.	 BARREL	9th passage oak.
 RESIDUAL SUGAR	3.0 grams per liter.	 MATURATION	3 months in the barrel. 3 months in the bottle.
 ACIDITY	5.12 grams per liter.	 VINTAGE PRODUCTION	4,000 cases.
 ALCOHOL	13.0% by volume.	 FOOD PAIRING	Perfect with Jamon Serrano, La Serrena cheese, or lamb kebabs.



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