



ROSÉ

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 heart 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: (55% Monastrell, 40% Garnacha & 5% Shiraz)

This luscious blend of a seductive Garnacha, plus a juicy Monastrell and a splash of Shiraz for more body creates a distinctive Spanish Rosé and gives Tapeña Rosé a bright, strawberry pink color that is both appealing and elegant. Chill this refreshingly crisp wine and enjoy with friends on a patio, plaza or poolside.

ROSÉ: Tapeña Rosé is full of red summer fruit aromas, grenadine, cherry and strawberry over a backdrop of aromatic herbs. It's soft and silky on the palate, but with a fine freshness underlining the ripe berry flavors. The palate is full of bright stone fruit that is beautifully balanced with a crisp, refreshing acidity and a lingering finish with a hint of minerality.

FOOD PAIRINGS: Tapeña Rosé is a versatile wine that pairs well with a long list of dishes, from small appetizers, to a fish & seafood paella and many other *tapas* based on vegetables and white meats.

APPELLATION: Tierra de Castilla, Spain.

COMPOSITION: 55% Monastrell, 40% Garnacha, 5% Shiraz

ALCOHOL: 13.0%

PH: 3.25

ACIDITY: 5.24 g / L in tartaric

RESIDUAL SUGAR: 3 g/l

SRP: \$10

Tapeña

VIBRANT WINES AS
COLORFUL AS SPAIN ITSELF!