



VERDEJO

2006

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 heartland 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: (100% Verdejo)

A traditional white grape from Spain, Verdejo (ver-DAY-ho) was until recently one of the wine world's forgotten treasures. This wine presents perfectly soft floral aromas, bright fruit flavors and crisp acidity that make it ideal to enjoy with food or as a glass by itself.

VERDEJO: From the wine-making region of Tierra de Castilla in the heartland of Spain, this pale yellow hued wine has a vibrant nose with an array of aromas of tropical fruits over a backdrop of ripe peaches. 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 Verdejo is a food-friendly wine that pairs very well with many dishes. Try it with grilled salmon, seared scallops, lemon chicken or a fresh summer salad.

APPELLATION: Tierra de Castilla, Spain.

COMPOSITION: 100% Verdejo

ACIDITY: 5.4g / L

PH: 3.12

ALCOHOL: 12.5%

Tapeña VIBRANT WINES AS
COLORFUL AS SPAIN ITSELF!