

# 2012 CLUNIA TEMPRANILLO

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## BODEGAS CLUNIA, BURGOS, SPAIN



### THE WINE:

Made from 100% Tempranillo from a vineyard just east of the Ribera Del Duero D.O. in the Castilla y León region. The vineyard sits at an elevation of 3,800 feet thus creating an ideal microclimate for producing intense, yet elegant Tempranillo wines. The wine was aged for 12 months in French oak barrels prior to bottling.

Winemaker: Pablo Pavez

Cases made: just under 1200

### THE ESTATE:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,500 - 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah vines and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

### TASTING NOTES:

**Color:** dark ruby bordering on purple

**Aromas:** red and black plums mingle with hints of aniseed and fig with subtle molasses notes

**Flavor & Texture:** ripe fruit up front leads to a more balanced palate of black plum, cherry, and cacao

**Food Pairing:** shepherd's pie made with ground lamb

-DRINK NOW THROUGH 2026-