

2018 Tesela by Clunia

Bodegas Clunia, Burgos, Spain



The Wine:

A blend of 50% Tempranillo and 50% Syrah grown on the high elevation vineyards of Bodegas Clunia. The cooler climate of this site promotes slow maturation on the vine and the large temperature swings between the crisp and cool evenings and warm daytime yields wines of freshness and balance. Aged for 6 months in French oak.

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 3,000-4,000 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 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 purple

Aromas: ripe plum and blackberries with subtle hints of cocoa

Flavor & Texture: dark berries, coffee spice and mild oak notes with a round and plush texture

Food Pairing: grilled lamb rubbed with garlic and rosemary served with couscous

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