



ESENZIA
OLD VINE

*"Honest wines made in the vineyards.
A true taste of who we are"*

GARNACHA & TEMPRANILLO SPANISH WINES • IGP BAJO ARAGÓN

TEMPORE

ESENZIA GARNACHA OLD VINES

Tasting notes: This is a complete wine, full of youth; with an intense red colour and glimmers of purple.

It is very aromatic, with red fruits and blackberries being distinguished that denounce our Garnacha for being so characteristic of our land.

A perfectly balanced wine with a great fruity flavour and full bodied.



AWARDS 2017

GOLD Medal
"Berliner Wein Trophy", Germany



AWARDS 2016

GOLD Medal
"New York International Wine Competition", USA
SILVER Medal
"International Organic Wine Award", Germany
SILVER Medal
"Mundus Vini Biofach", Germany



ESENZIA TEMPRANILLO OLD VINES

Tasting notes: This wine is notable for its clean, fresh aromas and typical fruity notes of the Tempranillo (strawberries and candied red fruits).

With an intense maroon red colour, its entrance on the palate is delicate, with a distinct body and a perfect balance in tannins and acidity. Its long taste lends to a second drink.



AWARDS 2017

GOLD Medal
"New York International Wine Competition", USA



AWARDS 2016

SILVER Medal
"EcoRacimo Contest", Spain
SILVER Medal
"Mundus Vini Biofach", Germany



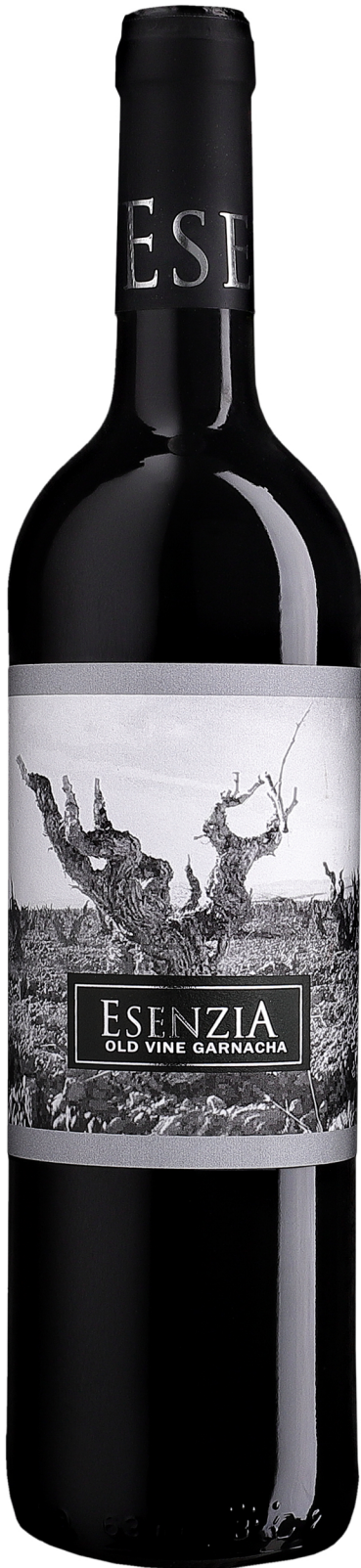
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ESENZIA OLD VINE GARNACHA TASTING NOTE

Grape 100% Garnacha · Organic wine

Origin Lécera. Bajo Aragón
Organic vineyards (35 – 50 years)
Altitude: 550 m
Soil: the land is limy, sandy and rich in minerals with a layer of stones that act as a filter to help drain the water and protect the soil.

Harvest Second half of September

Alcohol: 14% | **Acidity:** 5.3 g/l | **Sugar:** 2.9 g/l

Winemaking The fermentation takes place in stainless steel tanks under controlled temperature of 24°C–26°C. The maceration lasts about 14 days, with periodical pump overs. The clarification and the bottling are done without any type of filtration.

Tasting note This is a wine full of sensations and youth. Its bright maraschino-red color with purple edges are a foretaste of the warmth and balance in its finish. The bouquet allows appreciation of the intense varietal aromas of Garnacha.

Excellent balance in the mouth with an intensity of taste on the palate which leaves a pleasant sensation of great fruitiness and body.



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ESENZIA OLD VINE TEMPRANILLO TASTING NOTE

Grape 100% Tempranillo · Organic wine

Origin Lécera. Bajo Aragón
Organic vineyards (35 – 50 years)
Altitude: 550 m
Soil: the land is limy, sandy and rich in minerals with a layer of stones that act as a filter to help drain the water and protect the soil.

Harvest Second half of September

Alcohol: 14% | **Acidity:** 5.3 g/l | **Sugar:** 2.9 g/l

Winemaking The fermentation takes place in stainless steel tanks under controlled temperature of 24°C–26°C. The maceration lasts about 14 days, with periodical pump overs. The clarification and the bottling are done without any type of filtration.

Tasting note Clean and fruity aroma, typical of the Tempranillo (strawberries and blackberries). With a bright red purple–maroon color.

In the mouth it presents itself extraordinarily gentle, full bodied and with an excellent balance between the tannic and acidic sensations. The aftertaste is pleasant and leaves the feeling of wanting more.



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