

Tempranillo

DESCRIPTION:

Grown in the valleys of the Sierra Foothills, the Tempranillo grape thrives in this cooler terrain. Hints of strawberry, spice and fresh tobacco pique the tastebuds.

PRODUCTION METHOD:

All our red grapes are hand-picked at peak of ripeness to ensure a full-flavored and well-rounded wine. Fermented in stainless steel vats on their skins to extract color and tannins. Then, barrel-aged in French Gamba white oak barrels.

PAIRINGS:

Roasted vegetables, cured meats, smoky dishes and dishes with tomato-based sauces.



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Serving Temperature: 64° F

Cellar Life: 5+ years

Appellation: Sierra Foothills-California

Residual Sweetness: 0.0%

PH (Acidity): 3.63

Alc. By Volume: 13.9%

Product UPC: 728284001819

INSPIRATION: The development of von Stiehl red wines has taken us to Spain! Tempranillo is a black grape variety known to make full-bodied reds. You'll experience it more in blends with Grenache and Carignan. We love its subtle flavors and feel that it shines well on its own. With so many common varieties on the shelf, we seek to experiment with and provide wines not well-known among Wisconsin wineries. Try this small-batch offering before it disappears!

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

