



VIÑAS DE LA ERRE

Hacienda San Martín Caballero®

Tempranillo

Tempranillo has been a staple of the Viñas de la Erre's selections for years. One hot Baja summer afternoon, Ernesto and his mother were discussing future ventures for the winery. They decided to have a glass of wine, and she served Ernesto from a bottle of their own Tempranillo she kept in the fridge. Ernesto loved how the lower temperature enhanced the fruity notes, was refreshing and so rewarding at the same time. Ernesto recalled that in Mexico, people drink their beer, tequila, and water chilled...he thought why not a red wine? This sparked the idea to create a wine from their own Tempranillo vineyards that would be light, refreshing, and gratifying to discerning wine palates. By fermenting the juice in stainless steel, and withholding malolactic fermentation allows them to produce this style of wine while maintaining smooth tannins and the great components of Tempranillo.



Type of Wine: Red Still

Vineyard: Viñas de la ERRE estate

Production Style: Stainless Steel

Year: 2022

Color: Light Ruby

Aging Capacity: 3 - 5 years

Varietals: 100% Tempranillo

Suggested Serving Temperature: 50 - 55 F°

Tasting Notes:

Light ruby, clear and vibrant colors. The nose is chuck full of ripe red raspberries, red ripe plum, vanilla bean, red cherries and just a hint of baking spices. This is a red for summer sipping. The mouth is treated to an array of red berry notes, leather and espresso in the finish. This wine has persistent yet smooth tannins.

Pairing:

This will be a summer favorite. Serve slightly chilled to 50° to bring out the fruity notes. This wine is quite versatile, so light up the grill. It will pair with roasted chicken, carnitas, chorizo, grilled lamb chops. Want to serve it as an aperitif? Serve it with Manchego or even Queso Fresco topped off with Mild salsa Macha.

Owner: Claudio Rocha

Winemaking Team: Ernesto Rocha and Rogelio Morales

Sommelier Notes: Spreti Valente
