

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Flaco Tempranillo



Flaco Tempranillo is a perfect introduction to Spain's most well-known red grape variety. Versatile and hearty, Tempranillo is grown virtually everywhere red wine is grown in Spain, but it does particularly well in areas that have warm days and cool nights, slowing down its growth cycle. "Temprano," meaning "early," lends itself to the name for this early-ripening grape- the viticulturist's task is always to slow this down! Outside Madrid at high altitude, we find a perfect environment for growing Tempranillo in a balanced way. Produced by Vinos Atlántico in DO Vinos de Madrid, Flaco's luscious fruit and soft texture make it a perfect wine for everyday drinking. Madrid is not only the capital of Spain but also one of the country's most interesting and up-and-coming winegrowing regions with a more casual approach than famed Rioja and Ribera del Duero. This universal appeal is reflected in the wine's name: "Flaco" is a friendly word for "dude" in typical Madrid slang!

WHAT MAKES THIS WINE UNIQUE?: Produced from dry-farmed vineyards of granitic sand and limestone clay in the up-and-coming appellation of DO Vinos de Madrid. These vines are tended by hand in diverse micro-climates, allowing for more consistency of ripeness year after year. Low-yielding estate-owned vineyards (31 ha/hl average) showcase balance, concentration and freshness. Flaco has an impressive pedigree, but still manages to be universally enjoyable—and affordable.

RATING HISTORY: 2023 90WE; 2019 90VM; 2017 88JS; 2015 90VM; 2014 90VM

GRAPE: 100% Tempranillo. Vines planted from 1995-2003. Tended in clay soil at 750 m (2,400 ft) of elevation

PAIRING SUGGESTIONS: The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. This wine pairs well with white meats like pork and chicken and flaky fish like hake, cod or flounder. This has the fruit and acidity to match with red meats, as well.

VINIFICATION AND AGING: Aged in stainless steel tanks and cement tanks of 10,000 lit capacity. The short cycle Tempranillo variety is usually harvested mid Sept. Maceration and fermentation takes 10 days for Tempranillo, followed by 2 days of post maceration at cool temperatures (41F).

LOCATION, SOIL, CLIMATE: Planted in the Arganda and Navalcarneros districts, located southeast and west of the city of Madrid at 750m (2,400 ft) elevation. The vineyards are composed of sand, limestone and clay soil. The average temperature between April and October is 66.7F with 20.1 inches of yearly rainfall. The Southern Continental climate's hot days and cool nights plays a major role in the slower, yet more balanced ripening process of the grape.

TASTING NOTES Brilliant ruby-red. A highly perfumed nose evokes ripe red berries and floral pastilles, and a hint of white pepper lends a spicy touch. Plush, seamless and gently sweet, offering raspberry and cherry compote flavors that become more energetic on the back half. Emphatically fruity and supple in texture, finishing with just a hint of smooth, harmonious tannins. This fruit-driven, very appealing wine offers superb value. -- Josh Reynolds.

ALCOHOL CONTENT: 14%

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