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2019 Tiza Tempranillo La Mancha

Spain - La Mancha

Tiza Tempranillo is made by Bodegas Campos Reales. The winery dates back to the 1950's, when dozens of small farmers founded a winery in El Provencio, a small town in Cuenca, in the La Mancha D.O. The winery is in the center of 3,500 hectares of vineyards and is part of the Virgen del Rosario cooperative.

Winemaker Michael Cooper was born in Santa Barbara, California. He has been living in Spain since 2002 and making wines since 2009. He's head winemaker at Bodegas Campos Reales and also has his own operation, Vinos del Viento.

Tiza means 'chalk' - an ode to the soil. The one-foot-deep topsoil is composed of sand and red clay, blended with chunks of pure chalk. Another layer of chalk mixed with sand lies under the soil.

The best Cencibel (Tempranillo) vineyards are selected for Tiza. Most are bush vines at 700 meters above sea level with an average age of 30+ years.

This 100% Tempranillo is fermented like a Rhone style red, with whole berry skin contact. Juicy, clean & fresh, with aromas and flavors of ripe black fruit, blueberries, black cherries and hints of dark chocolate. Full bodied with a solid texture, velvety tannins and a slightly sweet, creamy finish. Tiza Tempranillo is a perfect example of bang for the buck!



Vintage	2019
Appellation	D.O. La Mancha
Varietal(s)	100% Tempranillo (Cencibel)
Vinification	The grapes are carefully hand harvested and transported to the winery. If they are machine harvested, they are harvested at dawn or just before dawn, when the air is coolest and the temperatures are the lowest. The musts are fermented with grape skin contact at a controlled temperature. During the fermentation process, several pump-overs are made to assist in the extraction of varietal aromas, tannins and color.
Food Pairings	This Tempranillo pairs well with charcuterie (like Jamón Serrano), Manchego cheese and paella – just think 'Tapas and Tempranillo'!
Size	12/750ml
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