

Hacienda el Ternero Picea 650 Rioja Alta 2015



Producer

Hacienda el Ternero dates back to 1077 AD, when it belonged to the Santa Maria de Herrera Monastery. The chapel still remains in the estate to shelter the patron saint, la Virgen de la Pera. The Bodega takes its name from the village of El Ternero where it is located. The village used to have just 156 people living there. In the 1960's the entire village was sold to three Basque families who planted vineyards to sell grapes to large producers. In 2009, the current owner bought the village and launched the new brand of Hacienda el Ternero. Their 60 hectares of vineyards are in one of the highest areas of Rioja and sit at an altitude of 650m.

Tasting Notes

Hacienda el Ternero's 'Author' wine, the Picea 650 is a blend of 95% Tempranillo and 5% Mazuelo. The wine spends 20 months in new French oak barrels which undergo a special toasting level which is unique for this wine. Full bodied with lots of fresh black fruits combined with toast, black olives, balsamic and a long liquorice and dark chocolate finish.

Food

Serve with spicy cured meats as well as mature cheeses.

Technical Information

Country	Spain	Dry/Sweet Style	Medium
Grape(s)	Tempranillo (95%) Mazuelo (5%)	Alcohol Content	14%
Type	Red	Closure Style	Cork
Style	Fruity	Organic/Biodynamic	No
Oaked Style	Oaked	Allergens	Milk: No Egg: No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Sustainable	Yes-sustainable practices		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk