

Las Canovas

Tempranillo, 2014



ABOUT THE WINE

This full-bodied red marks a return to one of our favorite high-elevation sites, the Santa Barbara Highlands Vineyard in California's Sierra Madre Mountains. Previously, third-generation farmer Lino Bozzano grew for us the grapes that became one of our most popular reds. The warm, dry, sunny vineyard is ideal for Tempranillo as well. This wine has robust tannins and slightly higher alcohol content, both of which carry the floral and berry flavors—and won't overpower food.

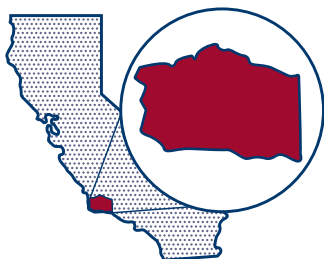


DID YOU KNOW?

Red wines made from Tempranillo age extremely well. The López de Heredia winery in Spain often releases its Tempranillos after decades of maturing in the bottle.

ABOUT THE REGION

The Santa Barbara Highlands Vineyard sits on a plateau that ranges from 2,800 to 3,200 feet above sea level. The warm sunshine and low annual rainfall force the vines to grow intensely flavored, concentrated grapes. The temperature drops by as much as 50 degrees at night, which slows down the ripening and preserves the grapes' freshness.



Santa Barbara County, California

AT A GLANCE

Variety: Tempranillo

Vintage: 2014

Vineyard: Santa Barbara Highlands Vineyard

Oak: 100% French oak

Alcohol: 14.6%

Farming: Certified sustainable

To learn more about this wine, visit blueapron.com/wines/48

TASTING NOTES

Las Canovas Tempranillo is a lighter, fresher approach to the Spanish style. It has oak flavor, but it isn't so powerful as to overwhelm the cherry, berry and floral characters.

1) Look at the Color



2) Swirl & Smell



Lavender



Lilac

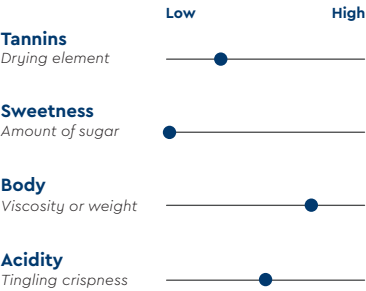


Raspberry



Cherry

3) Taste & Savor



TASTING TIP

Be sure to uncork this wine before you start cooking dinner. Half an hour of air exposure will help the floral aromas emerge.

4) Pair and enjoy!



Bold & Spicy

Match this wine's symbol to a Blue Apron Meal

These wines are about balancing concentration and complexity. Rhône red blends, Syrah/Shiraz and Zweigelt all have intense flavors of dark fruit accented with spice notes—black pepper, clove and cinnamon, to name a few. That fruity-peppery symmetry is simply beautiful with lamb, a specialty in the Rhône Valley.

More classic pairings:

Braised meat | Grilled lamb | Cassoulet