

1850 WINE CELLARS

2021 Late Harvest
Tempranillo
Saurel Vineyard
El Dorado

TASTING NOTES:

Classic tempranillo aromas of dried fig, leather and cedar layer with subtle maple and graham cracker and lead to flavors of cherry and chocolate. Juicy sweetness, medium body, and smooth tannins make this wine almost too easy to enjoy.

WINEMAKING NOTES:

We had a bit of uneven ripeness on this late harvest fruit, so we sorted at crush to remove overly raisined and dried out clusters. This wine fermented at 80° F to maximize extraction from skins. Fermentation arrested at 1.8% residual sugar.

AGING:

Aged in a mix of used and new American Oak barrels for 18 months.

This wine is very drinkable now. The residual sugar and complex tannin structure will also continue to integrate in this wine over time and develop more nuance. Compare a bottle now to two years from now to find an intriguingly different wine.

FOOD PAIRING:

This wine will surprise you and pair with savory, spicy, and sweet dishes! A rich, hearty chili balances this wine's juicy sweetness perfectly. Barbecue slathered in BBQ sauce is certain to hit just right. Try s'mores with roasted strawberries to bring out all the best flavors with this wine, or just chocolate in general.



WINE SPECS:

100% TEMPRANILLO

13.6% ALCOHOL

120 CASES PRODUCED

\$34 PER BOTTLE