



Luis Marin, Magnífico Tempranillo, DO Cariñena, Spain, 2021

Producer Profile

Blessed with an abundance of sunshine that is tempered by the strong Cierzo wind that flows through the Ebro Valley, cooling the vines and the people alike, the Ignacio Marin family have deep roots in the Cariñena region.

With a winemaking heritage stretching back centuries that is matched by a generation long devotion to Garnacha they take the abiding view, cherishing the old vines they tend, eschewing the modern day pressures to grub them up. Upon that long held belief and resolute defiance their reputation has been built. They strive to create wines of incredible value and varietal character true to their quiet corner of Spain.

Viticulture

Produced from 25 year old Tempranillo vines, grown in the regions stony, limestone soils.

Winemaking

Grapes are gently pressed, with temperature controlled fermentation prior to ageing in old American and French oak for 3 months.

Tasting Note

A vibrant and harmonious Tempranillo on both the nose and palate. Attractive strawberry fruit, subtly enhanced with notes of plum, fresh fig and with a lingering purity on the finish.

Food Matching

A versatile wine, try with barbecued or grilled-meats and Mexican dishes.



Product code: 4587

Technical Details

Varieties:

Tempranillo 100%



ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: French and American Oak

% wine oaked: 100

% new oak: None

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