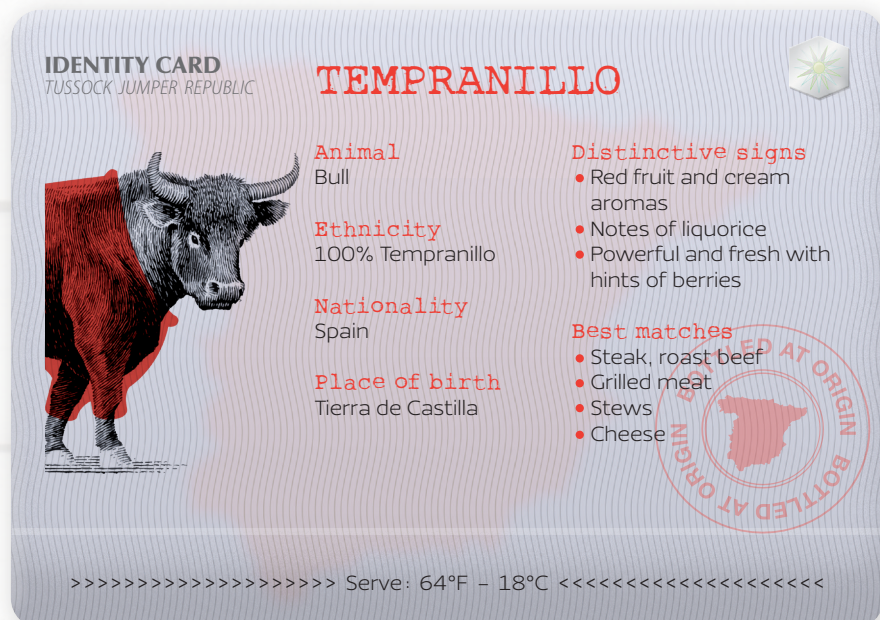


TUSSOCK JUMPER WINES.com



MY ROOTS

This Tempranillo has a deep ruby color with aromas of ripe cherry, blackberry, and vanilla. On the palate, it's dry and full-bodied with flavors of dark fruit, cocoa, and a hint of spice. What sets this wine apart is its organic, which guarantees that it was made without the use of fertilizers or pesticides.

The grapes for this wine were grown in the Manzanares region of Spain, where the climate is ideal for organic viticulture due to its high altitude, dry summers, and mild winters. This wine would pair well with grilled meats, hearty stews, or aged cheeses.

WHAT DOES ORGANIC MEAN?

Organic production is an overall system of farm management and food production that combines best environmental and climate action practices, a high level of biodiversity, the preservation of natural resources and the application of high animal welfare standards and high production standards in line with the demand of a growing number of consumers for products produced using natural substances and processes. Organic production thus plays a dual societal role, where, on the one hand, it provides for a specific market responding to consumer demand for organic products and, on the other hand, it delivers publicly available goods that contribute to the protection of the environment and animal welfare, as well as to rural development.

Regulation (eu) 2018/848 of the european parliament and of the council of 30 may 2018

APPELLATION

Vino de España

MY ANALYSIS

Alcohol: 13,5%

Total acidity: 3.2g/L

Residual sugar: 6.0g/L

