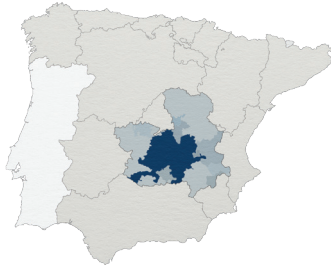


Larsa



D.O. Overview :

Under Vine : 164,553 ha (406,619 ac)

Vineyard Elevation Range : 500-700 m
(1,640-2,296 ft)

Climate : Continental

Soil Types : Sandy clay rich in lime and chalk

Primary Red : Tempranillo, Garnacha, Moravia, Cabernet Sauvignon, Merlot, Syrah

Primary White : Airén, Macabeo, Chardonnay, Sauvignon Blanc

ORIGIN

D.O. La Mancha | Albecete, Spain

DESIGNATION

2021 Larsa Tempranillo

VARIETY

100% Tempranillo

VINEYARD

Estate-grown on low-yield, non-irrigated vineyards. The Tempranillo vines are sustainably farmed on stoney clay and sand soils. The stones that blanket the vineyard help the soil retain moisture through the long, dry summer season; they are also known to radiate heat captured during the day through the cool nights, promoting ripening.

PROCESS

Hand-harvested, carefully sorted, and fermented with indigenous yeasts. Malolactic fermentation occurs spontaneously in cask. Aged for five months in mixed French and American oak barrels.

TASTING

Offering a round, full palate with deliciously sweet tannins and a long finish accented nicely by the barrel aging. Blueberry and plum linger on the finish with the perfect amount of earth and acidity.

WINERY

From Familia Bastida, the Larsa label over delivers in bringing estate-grown Garnacha, Tempranillo and Monastrell from La Mancha to the market as a price-conscious alternative to northern Spain. The abundant sunshine and continental climate contribute to the roundness and structure of these wines.