

GOTHAM PROJECT

A BETTER GLASS OF WINE



Katas Tempranillo is a fun, delicious wine produced from sustainably grown grapes in central northern Spain from the Monchi family's vineyards. The Monchi family has been farming grapes for many generations.

WHO KATAS
WINE TEMPRANILLO

www.gothamproject.net



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WHO

KATAS

WINE

TEMPRANILLO

HOW WE MADE THIS WINE

This Is What Happened During the Growing

Season for This Wine: The grapes for this red are grown in the red clay and sandy soils of Spain's heralded region of Rioja. Were the wine bottled in the region, rather than kegged in New Jersey, it would be labeled "Rioja". Twenty estate parcels from vineyards sitting at 1,865 feet of elevation are selected to create this wine's robust, flavorful profile.

This Is What We Did After Harvesting

the Grapes: The grapes undergo an extensive, five day cold soak 45°F to lift aromas and deepen color. Then, the wine is fermented in stainless steel, where the juice remains in contact with the skins for ten days. No new oak is used here. Rather, the wine is quickly fined and filtered to give it a bright appearance and maximize its fruit-driven flavors.

OUR TASTING NOTE

100% Tempranillo from Rioja, but Rioja cannot appear on the label because of DO restrictions against wine exported in bulk. The moderately warm days and cool nights allow the grapes to ripen slowly on clay and sandy limestone soils, bringing bright aromas and concentrated flavors. Post-harvest, the grapes soak cold for 5 days at 45°F, to enhance aromas, color and flavor. Following fermentation, maceration is extended for 10 days to extract all beneficial color and tannins. The wine is aged in stainless steel to emphasize the pure, young flavor of the Tempranillo grape. This Tempranillo boasts the region's hallmark aromas of tobacco leaf. It's an elegant red that unleashes layers of blueberries, red berry fruit, and ripe strawberries. The broad, mouth-filling attack leads to a plump mid-palate. Medium-bodied with soft and sculpted tannins countered by fresh acidity.

