

WHAT'S ON TAP

2017 KATAS Tempranillo, Rioja. 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.

