



CRITTENDEN ESTATE®

# LOS HERMANOS

*The fruit for our classic Spanish styles is sourced from premium Victorian cool climate regions. Los Hermanos means 'the siblings' and what more appropriate way to celebrate Rollo and Zoe's influence in the family business. We realise it's a bit indulgent, but we have always loved Spain, especially its food and wine.*

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## 2018 TEMPRANILLO

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### VINTAGE

A warm, mainly dry vintage allowed the slightly above average yields to fully ripen. A good year for growers and winemakers alike.

### REGION

King Valley.

### WINEMAKING

The grapes were hand harvested and destemmed to open fermenters where the fermentation process was allowed to commence spontaneously with indigenous yeast. In an effort to better express clean fruit characters the ferments were pumped over aeratively once per day and hand plunged twice a day. Once dry, the grapes were pressed to tank and then racked to older oak barriques and hogs head barrels for 5 months of maturation. The resulting wine was then assembled in tank and lightly filtered prior to bottling.

### TECHNICAL DATA

ALCOHOL	14.0%	ACIDITY	6.23%
PH	3.55%	RESIDUAL SUGAR	< 1.0 g/L
MALOLACTIC	100%		

### NOSE

Characters of plums, cherries and spice fill the nose.

### PALATE

A firm dry palate of blackberries and dark chocolate.

### DRINK WITH

Beef burritos/tacos, lasagna, cajun barbecued chicken, lamb tagine.

### CELLARING

Best enjoyed young and fresh but will drink well over 5 years.

VEGAN FRIENDLY

