



## Mellasat 'M' Tempranillo 2013

main variety Tempranillo

vintage 2013

analysis alc: 13.5

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

### tasting notes

This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. Given the balance of tannins and structure, it is expected this wine will continue to develop for several years to come.

### blend information

100% Tempranillo

### food suggestions

Food pairing suggestions include chorizo and other cured meats, slow cooked lamb.

### in the cellar

This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. Given the balance of tannins and structure, it is expected this wine will continue to develop for several years to come.