

AMATOVINO

2021 Tramonto

A new one in the 'Fusa' series – a light red, perfect for chilling – that's in the fridge or on the porch ;-)

Tempranillo is the base (50%), and an assortment of red and white varieties including Sangiovese, Marsanne, Chenin and Verdelho making up the remainder.

This Yallingup Tempranillo offers just the right fragrance and red-berried juiciness for a delectable light red, and also provides just a teeny smidge of tannic/acid structure to let you know you are still drinking a red wine, albeit chilled, in summer, in your bathers.

Bright ruby red colour. The nose gives up maraschino cherry, raspberry and musk – some confect here, and a little perfumed talc. Onwards through juicy raspberry, cranberry and pomegranate to Pink Lady apple skins, smoky meats and earth. There's strawberry and logan/boysenberry too, rounded out with some leafy herb and leather.

The palate follows with the red/blackberry spectrum and dense savoury plum, rhubarb and dark chocolate, introducing lighter characters of Seville orange, white pepper and cardamom spice. Black tea minerality and dusty tannins bring up the finish. An all-rounder.

Drink young and vibrant with or without food.
Organically produced. Vegan Friendly

Tech

Harvest:	March 25th, 2021
Handling:	Handpicked, destemmed to open bins
Fermentation:	Wild ferment for 16 days
Pressing:	Tank-pressed to barriques
Maturation:	4 months in oak barriques
Filtration/Fining:	None
Bottled:	August 2021
Alcohol:	13.3%
Ingredients:	Tempranillo grapes (50%), assorted red/white varieties (50%), Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	109 dozen
Vineyard:	Fosters Vineyard, Yallingup sub-region (north)
Soil:	Sandy, lateritic gravel, well drained
Elevation:	Approx. 150m
Planted:	2007

Note: The tech notes display the main component.

