



Geni Tempranillo

Origin Jumilla, Spain

Vineyards The 25-hectare vineyard is situated in the town of Ontur, Murcia. Every hectare is planted with approximately 2.500 Tempranillo vines which were planted between 1964 and 1971.

Variety 100% Tempranillo

Soils The combination of clay and limestone, unique to this area, facilitates the production of the fruity and characterful grape and eventually gives rise to this elegantly smooth wine of wide-ranging appeal.

Winemaking All grapes are hand-picked before the maceration of the skins and must, which continued for most of the alcoholic fermentation, in 25kL stainless-steel tanks, at a controlled temperature of 28°. This process was followed by malo-lactic fermentation and filtration prior to packaging.

Technical Info Alc. by Vol.: 13.5% Total Acidity: 5.1 g/l
Total Sugars: 3.9 g/l Total SO₂: 65 mg/l

Format type 5-Litre Bag-in-Box (BiB).

Ageing The wine is fresh from the most recent harvest with neither oak nor bottle aging. Instead, the emphasis is on maintaining optimum freshness of our noble Tempranillo grapes.

Tasting notes & food matching A rich, vibrant and full-bodied fruit bomb. Dark fruit aromas with jammy notes and a deliciously smooth and silky texture make GENI Tempranillo a rich and approachable wine for accompanying a range of dishes: Great with roasted meats, stews and noodles, GENI is also perfect for a night in.

Winemaker's guide The wine is ready to enjoy right now at room temperature or even slightly chilled on a warm summer's evening.

