

# VINO FINO

Explore a World of Wine

## MOUNT BROWN ESTATES GRAND RESERVE TEMPRANILLO 2021

PRICE  
DROP

94



VINO  
VALUE

\$19.99

A Taste of Spain from North Canterbury



Product Code:	4320	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	North Canterbury	Volume:	750ml
Sub Region:	Waipara	Alcohol:	13.5%
Style:	Red	Grape:	100% Tempranillo
Variety:	Tempranillo		
Producer:	<a href="#">Mount Brown Estates</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

Tempranillo is the great grape of Spain responsible for the famous, sumptuous reds of Rioja. It is not so common in New Zealand and especially not so in North Canterbury. Mount Brown normally use most of it for their Rosé, but the perfect growing conditions of 2021 resulted in exceptional fruit that just had to be made into this rare and delicious wine - Just 96 cases were made.

The grapes were crushed to small open top fermenters and the wine fermented to dryness. Post fermentation maceration was for 8 days when desired tannin extraction was achieved. The wine was pressed to barrel for maturation with 60% of barrels being new French oak. Natural malolactic fermentation was completed by spring and then aged for 2 years in barrel. This is the equivalent to a Rioja Gran Reserva.

#### Winery notes (2021 Vintage)

"Tempranillo is the great grape of Spain responsible for the famous, sumptuous reds of Rioja. The perfect growing conditions

# VINO FINO

Explore a World of Wine

---

of 2021 produced this intensely flavoured wine. This rich and bold wine shows ripe flavours of plum and dark berries intermingled with hints of chocolate and subtle smoky tones. The palate is round and generous with tannins that are well integrated with French oak.

Just 96 cases were made of this rare New Zealand example. The grapes were crushed to small open top fermenters and the wine fermented to dryness. Post fermentation maceration was for 8 days when desired tannin extraction was achieved. The wine was pressed to barrel for maturation with 60% of barrels being new French oak. Natural malolactic fermentation was completed by spring. Tempranillo is perhaps one of the most food friendly wines. The earthy component compliments roasted red meats and it would also suit barbequed meat. Its Spanish origins means it would make the perfect accompaniment to tapas such as hams, salamis, olives, and cheese."

---

## **5 Stars & 94/100 Sam Kim, Wine Orbit, August 2023** (2021 Vintage)

"Sweetly fruited and complex on the nose with dark plum, cedar, rich floral and warm spice aromas, it's succulent and plush in the mouth offering excellent fruit intensity combined with silky texture and fleshy mouthfeel, finishing long and delicious. At its best: now to 2028."

---

## **92/100 Cameron Douglas MS, September 2023** (2021 Vintage)

"Youthful, fleshy, fruity and with some spice highlights. Aromas and flavours of fresh ripe strawberries and blueberry fruits, a touch of ginger then a fresh meaty quality, nutmeg and clove, some vanilla and earthy flavours of clay and rock. Balanced and ready to drink with moderate tannin levels and a youthful acid line, core fruit flavours of berries then charcuterie and spice. Best drinking from 2023 through 2028."

---

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch