



TERRAI Tempranillo 2010

the growers

Founded in 1942, Covinca is a cooperative of growers with vast resources for quality vineyards, the majority of which are 'vinas viejas'. Terrai is derived from the Latin word 'tierra.' The choice was inspired by the movie, "Tierra" directed by Julio Medem, which was filmed on the Covinca lands in Cariñena.

their land

Spain | Aragon | Cariñena

The Cariñena designation of origin is the oldest D.O. of Aragon, the first in Spain and home to some of the oldest vines in the country. Vineyards are located around the central part of the Ebro River in the same locations prized by the Romans when they occupied Iberia. The vines are bush pruned and suffer from cold nights and warm days, perfect for the phenolic development of the grapes, and the retention of high acidity.

the wine

100% Tempranillo

15-25 year old vines in the area of Longares at 500 meters altitude. Tempranillo is better known in the neighboring region of Rioja, but Cariñena is known to make Tempranillo with elegance, power, and purity, largely due to the similarities in the soils of Rioja and Cariñena. The difference? Great Rioja is rarely found at this price!

Alcohol: 13%

in the glass

The Terrai Tempranillo looks, smells, and tastes, like a much more serious wine than its price would indicate. Fresh, yet complex, on the nose with hints of cedar, Bing cherry, and Asian spices. The palate has the classic 'cherry and earth' subtlety that the greatest wines of Rioja are known for, but with a slightly more fruit-forward twist that makes the Terrai delicious to drink now.

