EL DESPERADO
THE PAWN WINE CO.
ADELAIDE HILLS

The Pawn Wine Co.



2020
EL DESPERADO RED BLEND

VARIETAL
Tempranillo, Sangiovese, Montepulciano & Shiraz.

AROMA & PALATE
The Sangiovese brings lifted aromatics of cherry cola and raspberry, with fine tannins on the palate. Tempranillo adds a perfumed lift and spicy richness, the Shiraz delivering deep colour, berry fruits, pepper and velvety tannins and the Montepulciano adds mind boggling colour and the ability to say a word that sounds sexy.

VINIFICATION
Each individual parcel was placed into 5T open top fermenters and each got a 7 – 9 day ferment, pumped over twice daily for 20 minutes each. Pressed to tank, then racked to older American and French Oak for a 9 – 12 month maturation. Blending occurred after 9 months and the final blend spend a further 3 months in oak to aid in integration.

TECHNICAL ANALYSIS
pH: 3.63
Acidity: 5.08

FOOD MATCHING
Pizza on a Friday night, pasta with fresh tomato and chilli, Lamb shanks with lots of sauce and crusty bread.

RANGE
In chess, El Desperado is a doomed pawn that seems determined to give itself up to bring about a stalemate when captured, a pawn that is as good as dead and so sets out to do as much damage as possible.

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