



Verdad Wines USA

Verdad's mission is to make small amounts of delicious wines using Spanish grape varietals. Their goal is to make wines which express the true flavors of the varietal and the unique terroir in which they're grown.

2007 Verdad Rose

This wine is composed of 90% Grenache and 10% Mourvèdre. The grapes were grown and picked exclusively to make Rosé. This means a fresh flavor profile, relatively low alcohol and bright acidity. After de-stemming, the grapes were left on their skins for 12-15 hours to extract the lovely pink color, which is unadulterated. The grapes were then pressed. The majority of Grenache and Mourvèdre were co-fermented in a stainless steel tank at a cool 54 degrees to enhance the aromatics. The balance of Grenache was fermented in small neutral barrels.

This rosé went through malo-lactic fermentation. This medium bodied, dry wine has a pale rose-pink hue. The aromas are of wild strawberries. Vibrant berry flavors are layered with watermelon and spice. It finishes refreshing long and crisp.



\$21.50 Consumer
\$18.99 Licensee
(750ml x 12)

2005 Verdad Tempranillo

This wine is 75% Tempranillo, 15% Syrah and 10% Grenache. The Tempranillo was farmed organically at Ibarra-Young Vineyard in Los Olivos. The Grenache was farmed biodynamically at Purisima Mountain Vineyard in Los Olivos and the Syrah is from the Bien Nacido Vineyard.

Tempranillo makes a bold, earthy, somewhat tannic wine with lots of chocolate and spice. I like to think of it as the most masculine component, almost macho in nature. This is why I blended it with the silky, supple, ripe syrah from Bien Nacido Vineyard, possibly the best vineyard for Syrah in California, which adds a lovely lush middle along with ripe berry flavors and pepper. The superb, more feminine Grenache adds gorgeous wild berry aromatics and brightens the whole blend.

\$34.95 Consumer
\$29.95 Licensee
(750ml x 12)



For more information

www.verdad.com