



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Principe de Viana Pleno Tempranillo

Price	£8.49
Code	PLEN065

If you want a soft, easy-drinking and generous Spanish red that has a medium weight palate and no harsh tannins then this is the wine for you. Made for us by the Bodega Vieja in Navarra, this is a lush and balanced red with nice red fruit core, no sweet oak to mar the palate, and a rounded, creamy yet spicy finish

Tasting Notes:

Made from 100% Tempranillo grown on the fertile soils of Navarra - this soft and easy red offers a nose of cassis and mulberry, leading to a soft and rounded palate which is smooth and medium to light bodied on the finish. A great all round red with mass appeal.





HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	A youthful and appealing Tempranillo from the higher situated vineyards of Navarra. The grapes are all machine picked and the grapes de-stemmed before storing for 2 days at cool temperatures to retain freshness. The grapes are then crushed and macerated on skins in temperature controlled steel tanks at a warm 27 degrees - the ferment lasting for around 24 days with regular pumping over of the juice to preserve the warm and open nature of the fruit and build some appealing tannins. This wine is membrane filtered before bottling to ensure natural brightness.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Navarra
Type	Red Wine
Grapes	Tempranillo
Vintage	2022
Body	Soft, fruity and smooth
Producer	Bodegas Agronavarra
Producer Overview	Founded in 1983 under the name Brana Vieja, the company has operated under its new name Bodegas Agronavarra since 2013.
Closure Type	Screw Cap
Food Matches	Simple Tapas dishes including olives, Manchego cheese and sundried tomatoes.
Press Comments	Victoria Moore, Telegraph March 2022, "It's still possible to find good wines for less than £10 – here are 50 of the best". "A bright incarnation of the Rioja grape. Think rose-hip jelly, strawberries, autumn leaves and crunchy plums. Open it with haricot beans or with mushrooms."