

# FAVRE-TEMPPIA

## SILK & SPICE - RED BLEND 2017

Portugal



### GRAPE VARIETY

Touriga  
Nacional  
Baga  
Syrah  
Alicante  
Bouchet



### AGEING

6 months in  
American oaks

### DESCRIPTION

With its quite literal 'silky and spicy' profile, Silk & Spice gives new meaning to the 16th century trade route between Europe and Asia. The "Silk & Spice Route" was pioneered by Portuguese explorers in 1498, and enabled the world to enjoy flavors like nutmeg, cinnamon, cloves and pepper. Some of these spices and aromas come alive in this red blend, whose exceptional flavors and deep, rich layers can be attributed to indigenous grapes and Portugal's unique terroir.

### TASTING

**Appearance :** An intense ruby colored red wine blend.

**Aroma :** characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. The spicy character of this wine comes from the vanilla, black pepper and pink peppercorn, combined with hints mocha.

**Palate :** A full-bodied wine with a balanced taste, very soft tannins and a long and balanced finish.

**Food Pairings :** Pork chops, beef stew, beef stroganoff, lasagna, and comparable dishes served with tomato-based or barbecue sauces.



[www.favre-tempia.ch](http://www.favre-tempia.ch)