

Tarantas Tempranillo 2012

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Tarantas Tempranillo 2012: Heavily marketing its organic grapes and vegan winemaking, Tarantas is a fine value play from Spain for mid-week drinking.

This tempranillo from the Utiel-Requena region near Valencia is made in a crianza style, which means it has had a minimum of one year in oak plus some bottle aging. That helps massage some of tempranillo's typical tannins, making this friendly and approachable, especially at about \$10 a bottle.

The unique nose has touches of camphor and white pepper, while the pleasing dry red fruit leads with blackberry and anise notes. While relatively light-bodied, it's clearly meant to match and accent a spread of Spanish tapas, from *patatas bravas* to *jamon Ibérico* to stuffed *piquillo* peppers.

See tarantaswines.com.