Flaco from Madrid

Flaco, made with Spain's signature Tempranillo grape means dude in English. It is produced and bottled by Bodegas Flaco in the DO of Vinos de Madrid. Flaco shows the complexity of a serious wine for the price of a song! The luscious fruit and soft texture make it a perfect wine to craft high quality Sangria.

Madrid is not only the capital of Spain but one of the most interesting wine growing regions of Spain. The outskirts of this great royal city are full of old Tempranillo vines. Madrid is the great unknown. Most Spaniards do not know that Madrid makes wine, thus the incredible values that Madrid showcases at the present time.

GRAPES 100% Tempranillo (from the Arganda district) tended in head prune vines.

PRODUCTION 50,000 cases made, 30,000 imported to the U.S.

VINIFICATION stainless steel tank and cement tanks of 10,000 lit capacity. The short cycle Tempranillo variety is usually harvested mid Sept. Maceration and fermentation takes 10 days for Tempranillo, followed by 2 days of post maceration at cool temperatures (41° F).

AGEING stainless steel combined with cement tanks of 10,000 lit capacity to emphasize the flavor purity and youth of the Tempranillo grape.

LOCATION Zone 7. coming from the Arganda district located south east of the city of Madrid at 2,400 ft elevation.

SOIL topsoil of Clay with granite subsoil

CLIMATE The average temperature between April and October is 66.7º F with 20.1 inches of yearly rainfall The southern Continental climate's hot days and cool nights, plays a major role in the slower, yet more balanced ripening process of the grape.