



## 2023 THE TEMPO -Homage to the Right Bank of Bordeaux

**45% Merlot, 43% Cabernet Franc, 6% Cabernet Sauvignon, 6% Petit Verdot**

**Retail: \$85 Cases Produced: 409**

alc 14.3% | pH: 3.77 | RS: 0.0

*The Tempo is a manifestation of Kunal Mittal's deep appreciation for the Right Bank of Bordeaux. The Tempo is always our homage to the right bank of the Bordeaux. This was only our second year to add any Petit Verdot to the mix, which only occurs when the variety is truly supple, soft in tannin, and floral, making it a perfect complement to the Merlot and Cabernet Franc. We think you'll find this an expressive addition to the 2023 lineup!*

### TASTING NOTES

**Color** | *The wine displays a vibrant, medium-bodied red hue, hinting at its maturity and concentration.*

**Nose** | *Strawberries and cream, caramel, and toffee. An explosive nose immediately upon pouring.*

**Palate** | *As it spreads across the palate, the structure of this wine becomes evident, with refined tannins vying with notes of cassis, raspberry, and graphite for attention. As the wine warms on the tongue Franc like notes of viburnum and white peppercorn begin to emerge. The long lasting finish of this wine trails off with notes of butterscotch and drying fine grained, refined tannins.*

### VINEYARDS

61% G2N, 33% Vogelzang, 6% ONX Estate

### WINEMAKING

*Taking advantage of the beautiful weather that allowed full tannin maturation and ripeness, the grapes were fermented & macerated on skins for 15-21 days before being pressed into barrel. Gentle, frequent punch downs were used to manage extraction & ensure balanced, yet complex wine.*

*This lot was unfiltered and unfined.*

**Winemakers: Jeff Strekas & Frederick Ammons**



Neeta and Kunal Mittal founded **LXV** in 2011, inspired by their extensive travels, their love for Bordeaux and Brunellos, and their passion for food. The Armaan Estate in Willow Creek AVA boasts of some of the best growing sites in Paso Robles and will be the future home for Maison Mittal.

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