



TINEDO

WINE TASTING NOTE

Sight: Attractive purple cherry tone, clean, with hues of blue and of a good intensity.

Nose: Expressive and well defined with flower, cherry, and strawberry aromas as well a light hint of chocolate notes and spices (licorice).

Mouth: Good attack, powerful with a good tannic balance and volume.

VARIETY: 85% Tempranillo, 10% Syrah and 5% Cabernet Sauvignon.

ORIGIN: Tinedo Estate. Socuéllamos, Ciudad Real.

CLIMATE AND CHARACTERISTIC

OF THE YEAR: Medium growth cycle, beginning with a quite cool summer that allowed a correct slowing down of the

vegetation in the beginning of the veraison. September was relatively warm, which allowed a correct ripeness of the grape.

HARVESTING: Manual, mid of September.

MAKING AND AGEING:

Fermentation temperature: 25°C, in tanks with temperature control. Fermentation time: 3 days of cold maceration and 7 days of alcoholic maceration. The whole extraction process is carried out manually.

Maceration time after fermentation: 7 days.

Malolactic fermentation: naked concrete tank, working with fine lees.

Ageing: 12 months in naked concrete tanks.

Alcoholic content: 14.5% Vol.



CALA N.1

2016

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