



Bodegas y Viñedos Tinedo, Cala No.1, VDT Castilla, Spain, 2020`

Product code: `3474

PRODUCER PROFILE

The charming family owned estate, Tinedo, has been making wine in the heart of La Mancha since 1742.

... but it is only in the last 20 years that Manuel Esperanza and Amparo Álvarez-Arenas have led the pursuit of sustainably produced wines that more fully reflect the local terroir – raw, vibrant interpretations of Tempranillo with no oak treatment to hide the pure expression of the fruit.

VITICULTURE

The philosophy of Tinedo estate is to be able to practice sustainable viticulture, excluding the use of herbicides and synthetic products. The aim is to get balanced and complex wines through a vineyard which completes its biological cycle in sustainable conditions. The work in the fields and the winery is shared by people thoroughly involved and fully aware of the importance of a common work from the vineyard to the wine. A rigorous monitoring of the water content of the vineyard, at both a ground and leaf level, guides the field work and enables the completion of the whole maturing process at a slow pace. The farm is divided into 20 sectors which are managed independently based on the type of wine that is to be produced according to the soil and the type of plant.

WINEMAKING

Part of the wine is fermented in 10,000L cement tanks and part in double lined 20,000L stainless steel tanks. The extraction process is always gentle and manual, using destemmed uncrushed grapes, with low fermentation temperatures and maceration which varies depending on the type of grape. The malolactic fermentation takes place in cement tanks and partly in barrels according to the type of wine. The aim of the ageing process is to stabilise the wine and to enhance its natural clarification without filtration. For this, cement tanks and barrels in which the lees “fall” more easily are used. Wine has been aged over 2 winters before bottling, having thus stabilised it in a natural way.

TASTINGNOTE

Attractive purple cherry tone, clean, with hues of blue and a good intensity. Expressive and well defined tertiary aromas (tobacco, cinnamon, chocolate), fruity (glace strawberries, dry apricots and plums) and spicy (liquorice). A well balanced palate, with a good concentration, fresh tannins, red fruits (strawberries, cherries) and a tertiary finish (tobacco, liquorice).

FOOD MATCHING

Cheese, pasta and rice dishes, meat stews and baked fish.



TECHNICAL DETAILS

Varieties:

Tempranillo 70%,
Syrah 25%,
Cabernet Sauvignon 5%

Vegetarian
Vegan
Organic

Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

Oak Ageing

No oak ageing

Style: Still wine

Case Size: 6 x 75cl

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