



Bodegas Y Viñedos Tinedo, Ja! By Tinedo, VDT de Castilla, Spain, 2022

Producer Profile

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

Manuel, Esperanza and Amparo Álvarez-Arenas, have lead the pursuit of terroir-expressive wines since 2002. They have also reinforced social and agricultural sustainability in this area. The funky labels Ja! and Max! are the creative talents of Manuel, winemaker come amateur photographer. These wines are totally organic, raw, vibrant interpretations of La Mancha wines with no oak treatment to mask a pure expression of the fruit.

Viticulture

The favourable climate allows for soft treatment: sulphur twice a year and sulphur-copper once a year. Trellisage pruning system.

Winemaking

Mostly manual harvesting at the end of September. Fermentation temperature controlled at 25° in stainless steel tanks. Tanks are pumped twice a day, preventing oxidation of wine. 3 days of cold maceration and 7 days of alcoholic maceration. The whole process is carried out manually. Maceration time after fermentation is 7 days followed by Malolactic fermentation in inox tanks, working with fine lees. Soft filtration when bottling.

Tasting Note

A beautiful bright red purple colour. On the nose, it is intense and fruity. In the mouth, alive and fresh, with soft tannins.

Food Matching

Ideal for tapas and appetisers as well as chicken, rice and pasta dishes.

Awards



Product code: 2817

Technical Details

Varieties:

Tempranillo 100%



ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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