



TINEDO

WINE TASTING NOTE

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

Nose: Expressive and straightforward with blue flowers (violet), cherry and spices (licorice).

Mouth: Good balance, delicate and showing some nerve, with a fresh finish.

VARIETY: 100% Tempranillo that enhances the aromatic nose and well defined and elegant mouth.

CLIMATE AND CHARACTERISTICS 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.

MAKING:

Fermentation temperature: 22 °C, in tanks with temperature control.

Fermentation time: 5 days of cold maceration and 14 days of alcoholic maceration. Maceration time after fermentation: 7 days.

Malolactic fermentation in steel tanks (20.000 l).

Alcoholic content: 14% Vol.



JA!

2016

TINEDO BODEGA Y VIÑEDO / WINERY AND VINEYARD

Ctra. CM 3102, KM. 30 / 13630, Socuéllamos - Ciudad Real

Tel. 926 118999 / info@tinedo.com / tinedo.com