



WINE TASTING NOTE

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

Nose: Expressive and well defined tertiary aromas (tobacco, cinnamon, chocolate), fruity (glace strawberries and dry cherry) and spicy (licorice, clove and balsamic).

Mouth: Balanced and fresh, with a good concentration and acidity, fresh tannins, red fruits (strawberries, cherries) and a tertiary long finish (tobacco, licorice).

VARIETY: 53% Tempranillo, 35% Graciano and 12% 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, at the end of September.

MAKING AND AGEING:

Fermentation temperature: 25°C, in naked concrete tanks and open tanks.

Fermentation time: 3 days of cold maceration plus 7 days of alcoholic maceration, with dumping over by hand. Partial work has been done with whole bunches.

Maceration time after fermentation: 14 days at low temperature.

Malolactic fermentation: Naked concrete tank and used 225L barrels.

Ageing: 18 months in used 225L barrels, with a final refinement in concrete tanks.

Alcoholic content: 14.5% Vol.



CALA N.2

2015

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