



**TINEDO**

**TINEDO** BODEGA Y VIÑEDO / WINERY AND VINEYARD  
Ctra. CM 3102, Km. 30 / 13630, Socuéllamos – Ciudad Real  
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# CALA No.1

## **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 as 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.

**Harvesting:** machine, mi-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%



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