



TINEDO

TINEDO BODEGA Y VIÑEDO / WINERY AND VINEYARD
Ctra. CM 3102, Km. 30 / 13630, Socuéllamos – Ciudad Real
Tel. 926 118 999 / info@tinedo.com / www.tinedo.com

CALA No.2

WINE TASTING NOTES

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, dry apricots and plums) and spicy (licorice).

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

VARIETY 53% Tempranillo, 35% Graciano & 12% Cabernet Sauvignon.

Origin: Tinedo Estate.
Socuéllamos, Ciudad Real.

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 tanks and used 225L barrels.

Ageing: 18 months in used 225L barrels.

Alcoholic content: 14.5% Vol



TINEDO BODEGA Y VIÑEDO / WINERY AND VINEYARD
Ctra. CM 3102, Km. 30 / 13630, Socuéllamos – Ciudad Real
Tel. 926 118 999 / info@tinedo.com / www.tinedo.com