

RAICES

TINTORERA 2017

THE COLLECTION OF SPANISH GRAPE VARIETIES

This grape variety has been largely forgotten for many years. Produced like Alicante Bouschet, it would make a petits grains grenache. It likes deep soils and high phosphorus fertilisation. By growing grapes on trellises, we can significantly improve the quality of the grapes and their production. When it is not used as a monovarietal it is primarily used to enrich the colour of other wines. 25.899 Ha planted in Spain.



TECHNICAL INFORMATION

Harvest time: Second week of October

Classification: Vino Tinto Varietal

Origin of the grapes: Manchuela

Grape Variety: Tintorera

Vinification: Fermentation for 12 days at 20° / 22°. Two-week postfermentative maceration with its marc.

Barrel ageing: 6 months ageing

Winemaker: Ruben Magallanes

TASTING NOTES

Very intense purple colour with violet hues. Nose with cherries, violets and graphite. The palate is fresh with a hint of bitterness. The tannins are still a little robust and require patience to fade into the mix. Nice round mouthfeel. The long finish reveals a pleasant ferrous edge and an intense mineral freshness.

PAIRING

Barbecue, grilled white meat, chorizo, stew, goulash, beef stroganoff.

SERVING TEMPERATURE: 16-18°C

ANALYSE

Alcohol: 13,71% vol

pH: 3,66

Total Acidity: 5,08 g/l

Residual Sugar: 0,52 g/l

SO2 Total: 69 mg/l