



TINEDO

**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 a light hint of chocolate notes and spices (licorice).

Mouth: Good attack, powerful with a good tannic balance and volume.

**VARIETY** 45% Tempranillo, 40% Syrah 9% Cabernet Sauv., 4% Graciano 2% Roussanne, that enhances the aromatic complexity and contributes with vivacity and freshness.

**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 and the harvest at the end of the month.

**HARVESTING** Manual, at the end of 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 with a soft touch of barrel.

Alcoholic content: 14.5% Vol.



# CALA N.1

2011

**TINEDO BODEGA Y VIÑEDO / WINERY AND VINEYARD**  
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