



Tinto CLA

© CORTIJO LOS AGUILARES

2019 BROUGHT LESS WATER THAN 2018, BUT THE VINES MANAGED TO GROW WITH A LIMITED HYDRIC STRESS THANKS TO SUBSTANTIAL RAINFALL IN DECEMBER AND APRIL. THE HOT TEMPERATURES AND THE ABSENCE OF WATER DURING THE SUMMER OFFERED PERFECT SANITARY CONDITIONS TO THE GRAPES. THIS, TOGETHER WITH COOL NIGHTS, GAVE US HEALTHY, BALANCED AND CONCENTRATED GRAPES, WITH INCREDIBLE QUALITY, EVEN IF THE YIELDS HAVE BEEN LESS IMPORTANT THAN USUAL.

Vineyard

VINTAGE

2019

GRAPE VARIETY

68% Tempranillo / 23% Grenache/ 9% Syrah

ALCOHOL

14.5%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Entirely hand-picked in small cases of 10 kg

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table

Bunch 100% de-stemmed, grape must transferred by gravity into the tank

FERMENTATION

Alcoholic fermentation with controlled temperature (25°C) in concrete tank

Malolactic fermentation in concrete tank

AGEING

No ageing in barrels, 4 months of stabilisation in concrete tank

Tasting Notes

COLOR

Intense ripe cherry red with violet edge.

AROMA

Red fruits predominate in the nose, with hints of cherry, strawberry and aromatic herbs. Balsamic undertones are the common factor in all our wines.

MOUTH

In the mouth, the wine is fresh and rich, with a very nice refreshing acidity, balanced by fine tannins.


CORTIJO
LOS AGUILARES

DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



14,5% Vol.
75cl.