



Tinto CLA

© CORTIJO LOS AGUILARES

2022 WAS A DRY VINTAGE, WITH LITTLE RAINS, SO THE HARVEST WAS LESS ABUNDANT THAN OTHER YEARS, SO WE HAD TO WORK VERY HARD IN THE VINEYARD TO ACHIEVE THE DESIRED BALANCE. THIS YEAR, THE YOUNG RED WINE HAS A RIPE AND SUGGESTIVE FRUIT, WITH THE TYPICAL BALSAMIC NOTES CONFERRED BY THE STATE IN WHICH THE VINEYARDS ARE LOCATED.

Vineyard

VINTAGE

2022

GRAPE VARIETY

74% Tempranillo / 11% Grenache/ 15% Syrah

ALCOHOL

14%

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

Violet red, very lively and bright.

AROMA

Plenty of fresh fruit (strawberries, raspberries) and balsamic notes which is the hallmark of the landscape in our wines.

MOUTH

Unexpected acidity, which, given the ripe fruit aromas that the wine has is quite surprising. It is long, fresh and very vivid. The perfect young red to pair with any dish.


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% Vol.
75cl.