



# Tadeo Tinaja

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2017 VINTAGE HAS BEEN MARKED BY THE DRYNESS WITH LESS THAN 200 MM OF RAINFALL DURING THE WINTER AND 50 MM DURING THE SPRING. THE HIGH TEMPERATURES DURING THE SUMMER MADE THE HARVEST START EARLIER. EVEN IF THE YIELDS DROPPED A BIT, THE HEALTH CONDITIONS OF THE GRAPES AND THE QUALITY WERE EXTRAORDINARY, PROVIDING A WINE WITH A GREAT AROMATIC CONCENTRATION.

## Vineyard

### VINTAGE

2017

### GRAPE VARIETY

100% Petit Verdot (Pago El Calero)

### ALCOHOL

14%

### ALTITUDE

900 metres

### SOIL

Clay-Calcareous

### DENSITY

5000 vines/ha.

### YIELD

5000 kg/ha.

### VITICULTURE

Organic, manual work

### HARVEST

Hand-picked in small cases of 10 kg

Harvested around end of October

## Winemaking

### COLD MACERATION

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

### GRAPE SELECTION

Hand-sorted on a selection table with 5 people

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

### FERMENTATION

- Alcoholic fermentation with controlled temperature (28°C)
- Malolactic fermentation in clay jar

### AGEING

12 months in a clay jar of 900 litres

## Tasting Notes

Due to its porosity, the Tinaja stabilises and improves the tannins, but unlike the oak barrels, the expression of the grape variety remains clean, purer. Produced in very small volume, Tadeo Tinaja is a wine full of character, enabling us to discover a new facet of the Petit Verdot, fruitier and with an evocative mineral nuance.

### COLOR

Intense garnet colour, clean and bright.

### AROMA

In the nose, the varietal character stands out, with an intense and spicy aromas, and mineral and balsamic notes.

### MOUTH

The entry is soft and velvety with soft and well-balanced tannins. Into the month, the wine is flavourful and deep with a persistent finish. Tadeo Tinaja is elegant and expressive, offering plenty of fruity aromas and a complex minerality, inherent to this grape variety.



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.