



Tadeo

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2020 HAS BEEN MARKED BY IMPORTANT SPRING RAINS (WITH MORE THAN 200MM) AND PRECIPITATION UNTIL WELL INTO JUNE. THIS REDUCED THE HYDRIC STRESS AND THE GRAPES ENJOYED A SLOW RIPENING PROCESS. THE WARM AND DRY SUMMER, (AVERAGE MAXIMUM TEMPERATURE OF 31.6° C) MAINTAINED THE GRAPES IN PERFECT HEALTH CONDITIONS, SHOWING GREAT QUALITY.

Vineyard

VINTAGE

2020

GRAPE VARIETY

100% Petit Verdot (Pago El Calero)

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

4000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Harvested in October

Winemaking

COLD MACERATION

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

GRAPE SELECTION

Hand-sorted on a selection table with 4 people

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

FERMENTATION

- Alcoholic fermentation at controlled temperature (28°C)
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

14 months in French oak barrels of different sizes (225 y 300 L.)

Tasting Notes

COLOR

Intense ruby red color with a strong depth, clean and bright.

AROMA

On the nose it has a very typical character of this grape, balsamic and mineral with notes of ripe berries and hints of toasted wood, very well integrated through spicy and tobacco notes.

MOUTH

An imposing acidity makes it fresh on the palate, despite the intensity of this variety. It is full-bodied and balanced on the palate, with a long and persistent finish, making this vintage one of the best of Tadeo.



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.