



# Tadeo Tinaja

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2020 HAS BEEN MARKED BY IMPORTANT SPRING RAINS (WITH MORE THAN 200MM) AND PRECIPITATION UNTIL BEGINNING OF 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

13.5%

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



SERRANÍA DE RONDA

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

PRODUCT OF SPAIN

## Winemaking

**COLD MACERATION** 

Grapes are 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 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.