

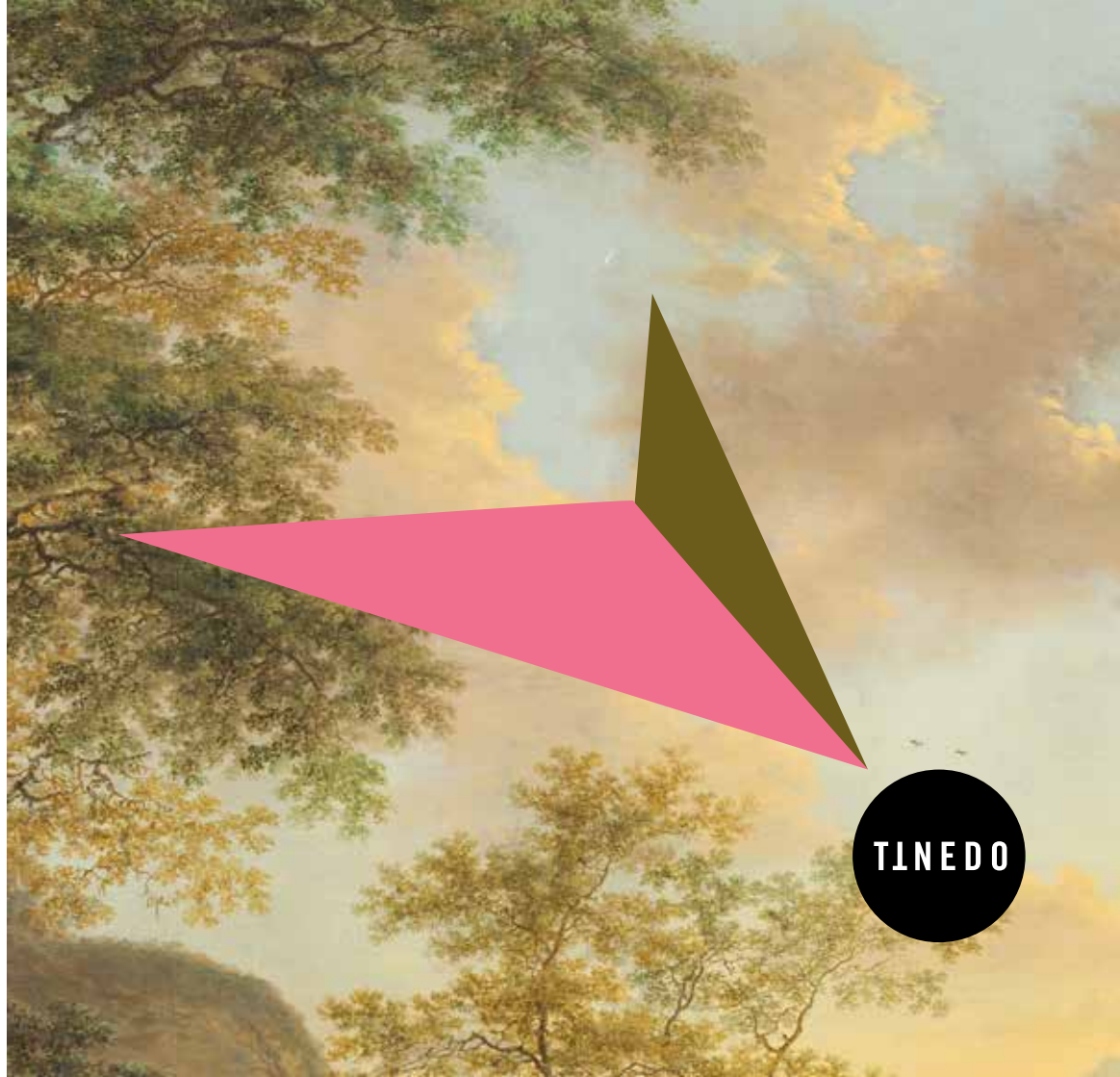
TINEDO BODEGA Y VIÑEDO
WINERY AND VINEYARD

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TINEDO

BÁSICO 2022 **SINGLE-ESTATE WINE**

BÁSICO is a single-estate wine, sourced from a unique vineyard in our Finca Tinedo. It is a terroir wine, where all the vines share the same climate, soil, natural nutrients, and care. Each harvest showcases a distinct personality, contributing unique and consistent flavors and nuances.

BÁSICO, our young wine, spends a winter in tanks in the cellar before the first bottling, thus achieving exceptional balance and smoothness for a vintage wine. It stands out for the freshness of its intense fruity aromas and its terroir character.

WINE TASTING NOTE

Appearance: Bright violet tone with notes of blue and medium intensity.

Nose: Fresh and elegant with aromas of violet flower, cherry and spices (licorice).

Palate: Elegant and delicate, its cheerful notes and a fresh finish stand out.

VARIETY

Tempranillo.

HARVESTING

Night mechanics, in mid-September.

MAKING AND AGEING

Fermentation Conditions: 22°C, in tanks with temperature control in a bioclimatic cellar.

Fermentation time: 3 days of cold maceration and 14 days of alcoholic maceration.

Post-fermentative maceration time:

7 days.

Malolactic fermentation: in stainless steel tanks of 20,000 L.

Alcoholic content: 14.5% by vol.

básico

2022

