

TINEDO BODEGA Y VIÑEDO
WINERY AND VINEYARD

Crta. CM 3102, Km. 30
13630, Socuéllamos
Ciudad Real, Spain
GPS: 39°20'56.5"N 2°47'19.4"W

TINEDO.COM
info@tinedo.com
Tel: +34 926 118 999



TINEDO

CALA N.1 2019 SINGLE-ESTATE WINE

CALA N.1 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 stable flavors and nuances.

CALA N.1 undergoes a unique aging process of two winters in concrete tanks. This preserves the freshness, floral aromas, and red fruit characteristics of the grapes, resulting in a well-balanced wine with a good structure. The concrete aging highlights the qualities of the terroir and the authenticity of an estate wine.

WINE TASTING NOTE

Appearance: Velvety with beautiful blue shades of high intensity.

Nose: Well-defined notes of aromas of white flowers, cherry and strawberry with subtle hints of chocolate and spices (licorice).

Palate: Powerful and well-structured, elegant, with volume and intense notes of fresh fruit.

VARIETY

Tempranillo 75%,
Syrah 20%,
Cabernet sauvignon 5%.

HARVEST

Manual harvesting,
during mid-September.

MAKING AND AGEING

Fermentation Conditions: 25°C in tanks with temperature control in a bioclimatic cellar.

Fermentation time: 3 days of cold maceration and 7 days of alcoholic maceration.

Manual extraction.

Postfermentative maceration time: 7 days.

Malolactic fermentation:

In open concrete tanks, working with its lees.

Aging: Approximately 14 months in open concrete tanks, with a slight final passage in used barrels for its final rounding.

Alcoholic content:

14.5% by vol.



CALA N.1

2019