

TINEDO BODEGA Y VIÑEDO
WINERY AND VINEYARD

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MAX ORIGEN 2018 SINGLE-ESTATE WINE

In the elaboration of MAX ORIGEN we only use grapes from Finca Tinedo itself. It is a terroir wine, in which all the vines of origin share the same conditions of climate, soil, natural nutrients and care, showing the grapes of each harvest the same personality, providing unique and stable flavours and nuances.

MAX ORIGEN, aged for three winters in 225L used French barrels, stands out for the perfect integration of the aromas of production and aging with the primary aromas from the grape, very present. Thus, its terroir wine character and its unique estate wine values are emphasized. Its long aging in used French barrels achieves a balanced wine, avoiding excessive wood flavours.

WINE TASTING NOTE

Visual phase: Attractive cherry colour, intense with deep notes of ruby red.

Olfactory phase: Expressive, with well-defined tertiary aromas (tobacco, cinnamon, chocolate), fresh red fruit (candied strawberry, dried cherry) and spicy notes (licorice, cloves and balsamic).

Tasting phase: Balanced and rounded, with a velvety texture and good acidity, fresh tannins, red fruits (strawberries, cherries) and a long tertiary finish (tobacco, licorice).

VARIETY

Tempranillo 67%,
Graciano 22%,
Cabernet sauvignon 11%.

HARVESTING

Manual, mid-September.

MAKING AND AGEING

Fermentation: 25°C in bare cement open tanks (without any interior coating), with temperature control in a bioclimatic cellar.

Fermentation time:

3 days of cold maceration and 7 days of alcoholic maceration with dumping over by hand. Partial work has been done with whole bunches.

Postfermentative maceration time: 14 days at low temperature.

Malolactic fermentation: in bare cement tanks and used 225L barrels.

Aging: 18 months in used 225L barrels, with a final refinement in bare cement tanks.

Alcoholic content: 14.5% by vol.



max origen

2018