

TINEDO BODEGA Y VIÑEDO
WINERY AND VINEYARD

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RUNRUN 2021

Runrún is a wine that takes you from surprise to surprise. With the proper colour of an intense rosé wine, it is actually a wine made entirely from white grapes. Its colour comes partially from its fermentation process, with the grape's skins, like that of a red wine. But fundamentally, its colour comes from its particular aging of 6 months in old French barrels previously used for aging of red wines. Apart from its unique colouring, this aging gives it a slight tannicity that is extremely pleasant in this wine.

It is also surprising because the sensation of slight sweetness that is perceived when smelling it (and that comes from the characteristic aroma of Muscat), collides with its character of dry and fresh wine in the mouth. Finally, it surprises with its blend of muscat, roussane and sauvignon blanc. It is a wine to drink cold and perfect for pairing. A totally unique wine.

WINE TASTING NOTE

Appearance: An attractive onion skin pink color enhanced by its aging in previously used barrels for red wine aging.

Nose: Tropical fruit, white fruit (dried apricot), white flowers, citrus, caramel, and currant liqueur.

Palate: Good acidity, structured, very velvety and smooth due to its aging, good concentration, enveloping finish with a pleasant sensation of freshness.

VARIETY

80% Moscatel de Grano Menudo (Muscat Blanc à Petits Grains) 20% Sauvignon Blanc.

HARVEST

Manual. On September 5, 2021.

PRODUCTION AND AGING

Fermentation

Conditions: Maximum temperature reached was 24°C. Spontaneous fermentation in an open red wine barrel.

Fermentation lasted for 12 days, with a skin maceration time of 10 days.

Aging: Aged for 6 months in previously used barrels for red wine aging.

Alcoholic content: 13.5% by vol.



runrún
2021