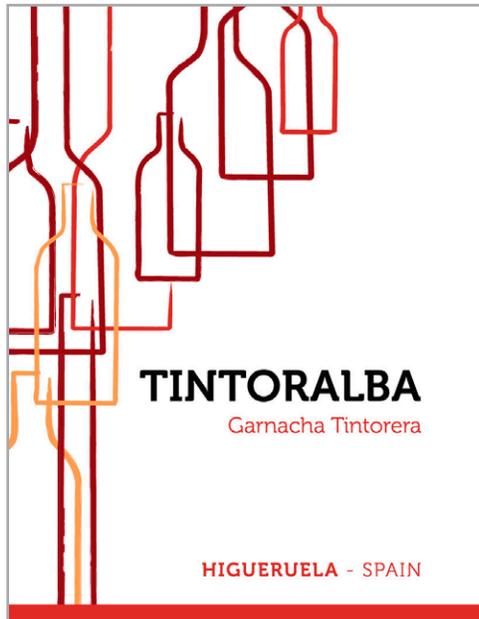


Tintoralba 2013



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintorera

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: Tintoralba is made from the winery's oldest vines aged up to 90 years with yields of less than 1 ton per acre on average. The majority of the grapes for this bottling come from vineyards between 900 and 1000 meters in elevation. This bottling is the highest of expression of unoaked Garnacha Tintorera from the winery.

Grapes saw a cold prefermentation maceration with dry ice to maximize aroma and color extraction which leads to excellent polymerization of tannins. After the cold soak grapes undergo fermentation in temperature controlled stainless steel tanks with pumpovers for control of temperature and extraction. After pressing in bladder presses the wine is aged in stainless steel tank for a short time before bottling.

Reviews: "jumping from the glass in a classic Alicante Bouschet aromatic blend of black cherries, espresso, a touch of tree bark, lovely leafy elements, woodsmoke and chalky soil tones. On the palate the wine is deep, full-bodied and beautifully balanced, with a rock solid core of fruit, excellent transparency and complexity, moderate, beautifully integrated tannins and a long, focused and quite elegant finish. This has a bit more mid-palate stuffing than the Altitude 1.100 bottling and better structure for cellaring, though the wine is eminently drinkable today. Another very, very impressive bottle from Bodegas Santa Quiteria and once again, a stunning bargain! 2015-2025+."

91 points *View from the Cellar* issue 55, January-February 2015

"Vivid ruby. An exotically perfumed bouquet evokes fresh red berries, potpourri and Asian spices. A good amount of whole clusters were used here, which is a likely reason for the wine's spice-driven character. Smoky and focused on the palate, offering vibrant black raspberry, bitter cherry and violet flavors that flesh out with air. Acts a lot like a syrah in its spiciness and floral character. Closes with tight focus and very good length, leaving a note of star anise behind."

90 points *International Wine Cellar* "Focus on Spain" issue 176, Sept/Oct 2014



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 04/2015