

# Tintoralba 2014



**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:** "Vivid ruby-red. Energetic and sharply focused, displaying fresh, spice-accented strawberry and raspberry aromas. Juicy red fruit flavors deepen and sweeten with air, as a suave floral quality develops in the glass. The lively, emphatically fruity finish shows very good lift, with silky, harmonious tannins arriving late. This wine was aged entirely in stainless steel."

**90 points** *Vinous* Mediterranean Spain January 2016



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