

Bloemcool

TINTO FINO

WINE STORY

TEMPRANILLO IS A HIGH QUALITY RED WINE GRAPE THAT IS GROWN ALL OVER SPAIN. KNOWN AS TINTO FINO IN RIBERA DEL DUERO, ITS SPIRITUAL HOME IS RIOJA AND NAVARRA WHERE IT CONSTITUTES AROUND 70% OF MOST RED BLENDS. AS AN HOMAGE TO ITS SPANISH HERITAGE, WE'VE NAMED OUR TEMPRANILLO TINTO FINO. THIS ROBUST, IMPRESSIVE RED DEMANDS SAVOURING UPON EVERY SIP.

WINEMAKING INFO

GRAPES WERE HAND-HARVESTED AT 25.5 BRIX, THE BUNCHES AND BERRIES WERE SORTED AND DESTEMMED. FERMENTATION TOOK PLACE IN OPEN TOP FOUDES WITH PUNCHDOWNS AND PUMPOVERS 4 TIMES DAILY. AFTER FERMENTATION THIS WINE WAS AGED IN TWO 225L NEW FRENCH OAK BARREL FOR 29 MONTHS.

TASTING NOTE

DENSE, DEEP RED IN GLASS, OUR SUN BAKED VINEYARDS OF PAARL PROVIDE NO LACK OF RIPE FRUIT AND SPICE — EXPECT HINTS OF VANILLA, FRESH DATES AND DRIED FIG AROMAS. DARK AND BROODING IN STYLE, OUR TINTO FINO SHARES A FULL BODIED PALATE MINGLING WITH FLAVOURS OF CRANBERRIES AND TOASTED OAK. FINE GRAINED TANNINS ADD A SENSE OF PRECISION TO A VERY LONG AND SEAMLESS FINISH. THIS WILL AGE BEAUTIFULLY. TRY WITH: BRAISED LAMB, VENISON OR RICH ROAST PORK.

CULTIVAR

TEMPRANILLO

VINTAGE

2014

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

470

BOTTLING DATE

13/09/2016

ANALYSIS

ALC	14,5
RS	3,0
PH	3,65
TA	5,5
VA	0,73

