

Bloemcool

TINTO FINO

WINE STORY

THIS IS THE FLAGSHIP RED OF BLOEMCOOL. INSPIRED BY OUR ENTHUSIASM BEHIND THE PROMISING RESULTS OF MEDITERRANEAN VARIETIES LIKE TANNAT AND TEMPRANILLO, THE NAME PAYS HOMAGE TO THE KING OF SPANISH GRAPES, TEMPRANILLO, WHICH IS SOMETIMES REFERRED TO AS TINTO FINO, "FINE RED"

WINEMAKING INFO

GRAPES ARE GROWN ON THE WARM SOUTH-EAST FACING SLOPES OF THE GRANITE-RICH PAARL MOUNTAIN. GRAPES WERE PICKED EARLY MORNING BY HAND AND BROUGHT TO THE CELLAR WHERE IT WAS DESTEMMED AND LIGHTLY CRUSHED. THE WINE WAS FERMENTED IN A SMALL OPEN TOP FERMENTER WHERE THE GRAPES COULD BE MANUALLY WORKED FOR EXTRACTION OF COLOUR, AROMA AND TANNIN. THEREAFTER IT WAS AGED IN 225L FRENCH AND AMERICAN OAK BARRELS FOR 15 MONTHS. ONLY THE BEST BARRELS (6 IN TOTAL) WERE SELECTED FOR THIS BOLD WINE. THE WINE WAS RACKED FROM BARREL AND BOTTLED, IT WAS ALLOWED TO AGE IN BOTTLE FOR 1 YEAR BEFORE RELEASE. THIS WINE IS BOLD AND STRUCTURED AND KEEP FOR UP TO A DECADE.

TASTING NOTE

STAYING TRUE TO ITS SINGLE VARIETY OF TEMPRANILLO WITH A SCARLET-COLOURED HUE, THE NOSE STRIKES WITH VANILLA, WILD RASPBERRIES AND CHARCUTERIE. THE PALATE CARRIES ALL OF ITS WEIGHT WITH GRACE, HANDLING THE NEW OAK WITH PRECISION AND REFINED OPULENCE. THE AUSTERE TANNINS SIGNAL THAT THE WINE WILL BENEFIT FROM A FEW YEARS FURTHER IN THE BOTTLE TO EXPRESS ITS GREAT POTENTIAL.

CULTIVAR

TEMPRANILLO

VINTAGE

2015

WINE OF ORIGIN

PAARL

AMOUNT BOTTLED

2958

BOTTLING DATE

03/10/2017

ANALYSIS

ALC	14
RS	3,2
PH	3,59
TA	5
VA	0,54

