



Tadeo

© CORTIJO LOS AGUILARES

2015 HAS BEEN A VINTAGE OF EXTRAORDINARY QUALITY. THANKS TO THE IMPORTANT RAINFALL DURING THE WINTER, THE HARVEST HAS BEEN WELL-BALANCED AND GENEROUS. THIS ALLOWED THE PLANT TO VEGETATE WITHOUT STRESS DURING ALL THE SUMMER AND PART OF THE AUTUMN WITH A LONG VEGETATIVE CYCLE, PROVIDING THEN A SLOW RIPENING PROCESS AND PERFECT HEALTH CONDITIONS.

Vineyard

VINTAGE

2015

GRAPE VARIETY

100% Petit Verdot (Pago El Calero)

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Harvested around end of October

Winemaking

COLD MACERATION

Grapes are kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table with 5 people

Bunch 100% de-stemmed, grape must transferred by gravity into the tank

FERMENTATION

- Alcoholic fermentation with controlled temperature (28°C)
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

15 months in French oak barrels of different sizes (225 y 300 litres)

Tasting Notes

COLOR

Intense ruby red color with a strong depth, clean and bright.

AROMA

The bouquet is one of intense spices, with balsamic and wild herb flavours.

MOUTH

In the mouth, it is powerful and fresh with a long finish and an elegant style, a characteristic of all our wines. Tadeo 2015 is a well-balanced and complex wine, with a minerality inherent in this grape variety and attractive spicy flavours.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



14% Vol.
75cl.