



# Tinto CLA

© CORTIJO LOS AGUILARES

THE WINTER, ONE OF THE RAINIEST THE REGION HAD SEEN IN YEARS, ALONG WITH SOFT TEMPERATURES DURING THE SUMMER, HAS CHARACTERIZED 2018 AS A FRESH, MATURE AND WELL-BALANCED VINTAGE. THE TEMPRANILLO HAS GIVEN OF ITS BEST, AND BLENDED WITH OTHER GRAPE VARIETIES, IT OFFERS A SINGULAR AND LIVELY YOUNG RED WINE, WITH CHARACTER. THE PERFECT EXAMPLE OF A WINE REFLECTING THE SINGULARITY OF THE TERROIR WHERE ITS VINES ARE GROWN.

## Vineyard

### VINTAGE

2018

### GRAPE VARIETY

79% Tempranillo / 12% Grenache/ 9% Syrah

### ALCOHOL

13.5%

### ALTITUDE

900 metres

### SOIL

Clay-Calcareous

### DENSITY

5000 vines/ha.

### YIELD

5000 kg/ha.

### VITICULTURE

Certified organic, manual work

### HARVEST

Hand-picked in small cases of 10 kg

## Winemaking

### COLD MACERATION

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

### GRAPE SELECTION

Hand-sorted on a selection table

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

### FERMENTATION

- Alcoholic fermentation with controlled temperature (25°C) in concrete tank
- Malolactic fermentation in concrete tank

### AGEING

No ageing in barrels, 4 months in concrete tank

## Tasting Notes

### COLOR

Intense ripe cherry red with violet edge.

### AROMA

Red fruits predominate in the nose, with hints of fennel and cherry. Balsamic undertones are the common factor in all our wines.

### MOUTH

In the mouth, the wine is fresh and rich, with a very nice balance of acidity and fine tannins.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA  
SERRANÍA DE RONDA

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



13,5% Vol.  
75cl.