

| TINTILLA LUIS PÉREZ



GRAPE



100% Tintilla

VITICULTURE



The vineyard is located at Calderín del Obispo estate, growing on Barajuelas and Tosca Cerrada types of Albariza soil.

HARVEST



Night harvest is carried out by hand-picking and using reduced 14kg baskets in order to prevent grapes from scratching and crushing

VINIFICATION



Following the selection on vibration table, grapes ferment in both steel tanks and open casks for roughly one month. A limited number of pump-overs will preserve elegance and softness of the Tintilla variety. 14-16 months in 5-years-old French oak barriques, followed by 6 months in steel tank before bottling.

WINE TASTING NOTES

On the nose is mostly peppery with cherry and blackberry hints.

The palate is gentle thanks to depth and freshness provided by humid winds coming from the near ocean. The long aging provides an unctuous texture which makes this wine a natural fit with fat food.

WINE PAIRING

The Tintilla peppery characteristic complements with wild game meat marinated with bulk herbs. Pork-meat pairs perfectly with acidity shown by Tintilla based wines as they clean and refresh the mouth when pairing with fat food.

WINE SERVING TEMPERATURE

16°C

UNIT QUANTITY

750ml bottle
6-bottles box

