

Descorcha un momento

TINTORALBA DULCE 2015 D.O. ALMANSA

Varietal wine made from over-ripe Garnacha Tintorera grapes, with pre-fermentation cold maceration.

The primary aromas dominate this very sweet wine. The balance is perfect and the freshness comes from the low alcohol percentage.



100% Garnacha Tintorera



Vineyards over 40 years old. 15 hl/ha. average yield. Selection of vineyards by plots.



Late harvest.
Selected grapes harvested in boxes. Cold skin contact maceration at 10°C and partial fermentation at 12°C. Clarification and light filtration process. Alc. 12% Vol
Limited production - Bottle 50 cl.



Young wine without barrel.



Drink the wine when it is very cold before meals as an aperitif. The Dulce Tintoralba also goes well with sweet desserts and any fruit.

AWARDS

- 90 points Guía Peñín 2017
- Gold – Concurso los vinos favoritos de la Mujer
- Silver -El Conocedor/Alfombra Roja 2017 - México
- Gold – Gran Selección Castilla la Mancha 2016
- 90 points - GfW – Weintest (Germany) 2016
- Silver – Wine Style Asia Award 2010



Tintoralba
COOP. SANTA QUITERIA

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