

Descorcha un momento

TINTORALBA CRIANZA D.O. ALMANSA 2018

Very bright and intense elegant red tones. Complex intense aroma, rich in smoky and spicy nuances that remind us of ripe red fruit.

The palate is dense and meaty and has an extraordinary character and high concentration, with very well structured tannins and an extremely long finish with elegant toasty notes.



70% Garnacha Tintorera
30% Syrah



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



Selected grapes harvested in boxes. Separate elaboration of the two varieties. Fermentation in stainless steel tanks.
Alc. 13% Vol



12 months in French oak barrels



Grilled meats, roasts, red meat stews, cured cheeses, charcuterie.

AWARDS

- Best of Spain 2018 Top 100 @Prowein
- 92 points – Guía del Vino 2017
- 92 points – Guía del Vino 2016
- Best of Spain 2016 Top 100 @Prowein
- Silver – Florida Int. Wine Challenge 2011
- 90 points – Wine Advocate, Parker 2005
- Gold – Gran Selección Cast. La Mancha 2004
- Gold – Brussels World Wine Competition 2003



Tintoralba
COOP. SANTA QUITERIA

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