

# Descorcha un momento

## TINTORALBA ROBLE D.O. ALMANSA

The primary aromas of both grapes are clearly present in the nose. 50% of the wine got a malolactic fermentation in oak casks. That causes the smokey tones and an aroma that reminds of creamed coffee.

Its oak ageing for 4 months gives the wine a better structure, softer tannins and at the same time more potential in the mouth with a pleasant aftertaste.



65% Garnacha Tintorera  
35% Syrah



Vineyards over 30 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. 50% of the wine made Malolactic Fermentation in oak barrels.



4 months in oak barrels.



Meat, roasts, cheeses and typical Mediterranean dishes.

## AWARDS

- 90 points – Vinous 2017
- Silver – Bacchus 2016
- 90 points – Vinous 2016
- Best of Spain 2016 Top 100 @Prowein
- Silver – Les Citadelles du France 2012
- Silver – Selections Mondiales Vins Canada 2011
- Silver – Mundus Vini 2009
- 90 points – Stephen Tanzer 2007



**Tintoralba**  
COOP. SANTA QUITERIA

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