

Descorcha un momento

TINTORALBA SELECCIÓN D.O. ALMANSA

Our High Expression Wine, made with the excellent fruit from our best and oldest Garnacha Tintorera and Syrah vineyards, is the result of a careful production process in our winery.

This Tintoralba Crianza Selección wine is aged for 14 months in selected French oak barrels, which highlight the intensity of all its components.

This strict selection allows us to create a wine with a perfect balance, with spicy aromas, coconut, coffee, concentrated fruit and balsamic tones of eucalyptus. The lively and youthful color confirms all the concentrated components in the wine.



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. Malolactic fermentation before ageing. Unfiltered wine to preserve its organoleptic properties.



14 months in French oak barrels



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

RECONOCIMIENTOS

- 91 points – Vinous 2017
- 91 points – Vinous 2016
- Best of Spain 2015 Top 100 @Prowein
- 89 points – Guía Peñín 2015
- 89 points – Guía Peñín 2014
- 89 points – Guía Peñín 2013



Tintoralba
COOP. SANTA QUITERIA

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