



Tinto CLA

© CORTIJO LOS AGUILARES

2020 WILL BE A YEAR HARD TO FORGET, A YEAR THAT HAS UNDOUBTLY MARKED US ALL. IT IS THE MOST COMPLEX VINTAGE WE HAVE FACED AND THE RESULTS IS A WINE THAT HAS NOTHING TO DO WITH THE ADVERSE CIRCUMSTANCES IN WHICH IT WAS MADE. FRESH FRUIT, ELEGANT AND VERY HARMONIOUS. IT IS JOVIAL AND EASY TO DRINK. A RED WINE THAT WILL GO VERY WELL WITH REUNIONS AND WELL DESERVED MEETINGS AFTER THIS HARD PROCESS.

Vineyard

GRAPE VARIETY

68% Tempranillo / 23% Grenache/ 9% Syrah

ALCOHOL

13.5%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Entirely hand-picked in small cases of 10 kg

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table

Bunch 100% de-stemmed, grape must transferred by gravity into the tank

FERMENTATION

Alcoholic fermentation with controlled temperature (25°C) in concrete tank

Malolactic fermentation in concrete tank

AGEING

No ageing in barrels, 4 months of stabilisation in concrete tank

Tasting Notes

COLOR

Intense ripe cherry red with violet edge.

AROMA

Red fruits predominate in the nose, with hints of cherry, strawberry and aromatic herbs. Balsamic undertones are the common factor in all our wines.

MOUTH

In the mouth, the wine is fresh and rich, with a very nice refreshing acidity, balanced by fine tannins.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA. ANDALUCÍA
PRODUCT OF SPAIN



14,5% Vol.
75cl.