



Tadeo

© CORTIJO LOS AGUILARES

THIS WINE IS THE RESULT OF EACH VINTAGE'S PETIT VERDOT'S BEST BARRELS' SELECTION.

2022 WAS MARKED BY THE SCARCE RAINFALL, WHICH CONDITIONED A NOT SO ABUNDANT HARVEST. DESPITE THAT, QUALITY AND HEALTH CONDITIONS WERE EXCELLENT. THE CHALLENGE IN THE WINERY IS ACHIEVING THE MUCH SOUGHT AFTER BALANCE.

Vineyard

GRAPE VARIETY

100% Petit Verdot (Pago El Calero)

ALCOHOL

15%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

3000 kg/ha.

VITICULTURE

Certified organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Harvested in October

Winemaking

COLD MACERATION

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

GRAPE SELECTION

Hand-sorted on a selection table with 4 people

100% de-stemmed bunches

FERMENTATION

- Alcoholic fermentation at controlled temperature
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

14 months in French oak barrels of different sizes (225 y 300 L.)

Tasting Notes

COLOR

Intense cherry red color with a strong depth, clean and bright.

AROMA

The nose is mineral, with graphite and thyme aromas, and black fruit comes out as a secondary note afterwards. At the end it displays the memories of the wood where it is aged in through black pepper and smoke aromas.

MOUTH

The palate is powerful but balanced. Petit Verdot's balsamic character prevails over the ageing notes. It is a long and intense wine, with great ageing potential, although very enjoyable already.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

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



15% Vol.
75cl.