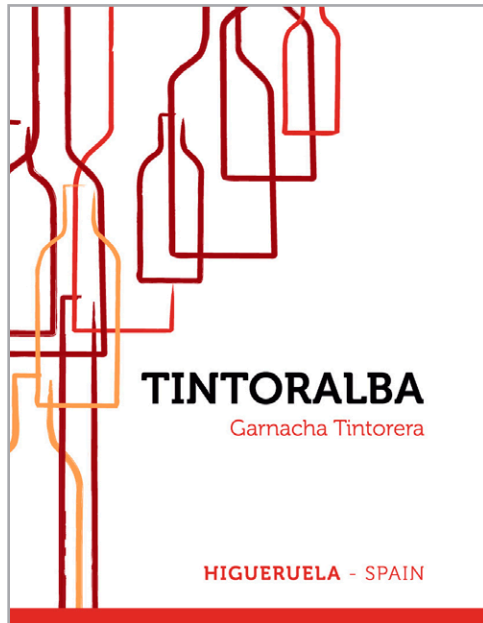


Tintoralba 2012



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintorera

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: Tintoralba is made from the winery's oldest vines aged up to 90 years with yields of less than 1 ton per acre on average. The majority of the grapes for this bottling come from

vineyards between 900 and 1000 meters in elevation. This bottling is the highest of expression of unoaked Garnacha Tintorera from the winery.

Grapes saw a cold prefermentation maceration with dry ice to maximize aroma and color extraction which leads to excellent polymerization of tannins. After the cold soak grapes undergo fermentation in temperature controlled stainless steel tanks with pumpovers for control of temperature and extraction. After pressing in bladder presses the wine is aged in stainless steel tank for a short time before bottling.

Reviews:

“Vivid ruby-red. Exotic, high-toned red fruit aromas are complicated by incense and Asian spices (perhaps owing to the use of 20% whole clusters). Sappy, penetrating and emphatically spicy on the palate, offering vibrant black raspberry and cherry flavors and a hint of cracked pepper. Closes tangy and long, with a sexy floral pastille quality and no obvious tannins. This is an amazing bargain.”

90 points *International Wine Cellar* issue 170, Sept/Oct 2013

“The 2012 Tintoralba Higuieruela (not the easiest to pronounce, chaps!) comes from 80- and 90- year old-vines in the titular parcel. The nose is a little feral at first, but calms down to offer scents of fresh prune, raising and fig. The palate is nicely controlled, with a keen citric thread cutting through the dark cherry and boysenberry fruit. It is well-balanced, simple and quite delicious. Just give it a little time to calm down after pouring. Drink now-2015.”

87 points *The Wine Advocate* issue 206, May 2013



Selected by Aurelio Cabestrero®

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