



Tadeo

© CORTIJO LOS AGUILARES

2021 WAS A DIFFICULT YEAR, WITH A DRY WINTER AND A SUMMER OUTLINE BY SEVERAL HOT DAYS. THIS MEANT THAT THE HARVEST WAS MUCH LESS ABUNDANT AND WE HAD TO SELECT QUITE A LOT TO OBTAIN THE EXTRAORDINARY QUALITY THAT WE LOOK FOR EVERY VINTAGE.

Vineyard

VINTAGE

2021

GRAPE VARIETY

100% Petit Verdot (Pago El Calero)

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

4000 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

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

FERMENTATION

- Alcoholic fermentation at controlled temperature (28°C)
- 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

Cherry.

AROMA

Complex and expressive. Balsamic and mineral.

MOUTH

In the mouth it is a long, intense, persistent and very elegant wine.


CORTIJO
LOS AGUILARES

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% Vol.
75cl.