



Designation of origin

Sierras de Málaga

Vintage

2019

Ageing

Aged for 10 months in medium toasted Allier French oak foudres of large capacity leaving all the rest in bottle.

Type of bottle

Moss-coloured Borgoña Vintage, 75cl. .

Varietals

Tintilla de Rota (65%), Garnacha (35%)

Winemaking

Fermented on the skins, with medium maceration, at a controlled temperature of 25°C..



“ The wine from the winery that represents perfectly the essence of where it comes from, Ronda ”

Ana de Castro. Winemaker.

Tasting note

Lively purple in colour.

Aroma of Black fruits, fresh with fine herbal, minerality and terroir.

In the mouth is fresh, meaty and round, with ripe tannins. Nice, with a long after-taste.

Analysis

Alcohol: 15% vol.

SO2 free: 30 mg/l.

SO2 total: 62 mg/l.

Total acidity: 5,48 g/l (a.t.).

Volatile acidity: 0,61 g/l (a.a.).

Residual sugar: 0,32 g/l.

Encina del Inglés Tinto

