

# Descorcha un momento

## TINTORALBA DULCE SELECCIÓN - Sweet D.O. ALMANSA 2015

Aromas of mature fruit, smoke and liquorice. Fresh and sweet on the palate with a long and creamy balance. Long aftertaste and aromatic bouquet highlighting the 4 months in oak barrels.



100% Garnacha Tintorera



Vineyards over 40 years old. 15 hl/ha. average yield. Selection of vineyards by plots.



Late harvest.

Selected grapes harvested in boxes.

Vinification with prefermentative maceration at 10° C. Slow fermentation and maceration lasts approximately 14 days, at a temperature of no more than 20° C. Clarification and light filtration process.

Limited production - Bottle 50 cl.

Alc. 15% Vol



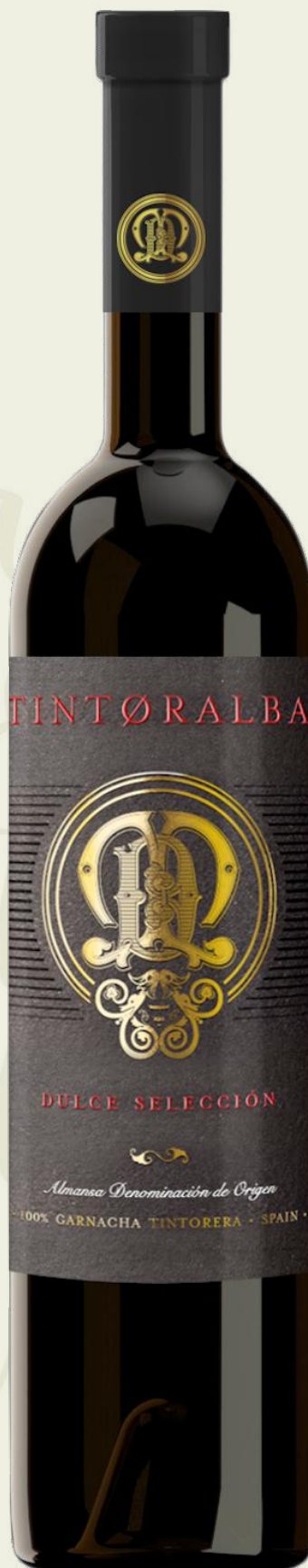
4 months in oak



Drink the wine when it is very cold before meals as an aperitif. Good pairing with pates, cheeses, pastries and other sweets

### AWARDS

- 90 points Guía Peñín 2018
- 94 points – Guía del Vino 2017
- Gold – Bacchus 2017



94 points

Guía de

Vino  
2017



**Tintoralba**  
COOP. SANTA QUITERIA

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