

CASA ROJO®

Tintafina

TEMPRANILLO

CLIMATIC CONDITIONS

Considered an excellent vintage by the Ribera del Duero Regulatory Council, the 2021 vintage was marked by a balanced growing cycle, with adequate rainfall during spring and a dry summer with moderate temperatures. The pronounced day-night temperature variations typical of the region's continental climate favored a slow and complete ripening process, preserving freshness, enhancing aromatic intensity, and achieving optimal phenolic maturity in the Tempranillo variety. Poor, well-drained soils, together with the area's average altitude, contribute to wines with great structure, balance, and an elegant profile defined by their origin.

GRAPE ORIGIN

100% Tinto Fino, from the cities of Villálvaro, Sotillo de la Ribera, Moradillo, Hontoria, Peñafiel, Quintana del Pidio, Anguix and Curiel de Duero. Average altitude of 850 to 900 meters, all of them in Burgos and Valladolid, very old vines from 35 up to 100 years old.

AVERAGE OAK AGEING

Fermentation at controlled temperature (24–26 °C) in stainless steel tanks to preserve varietal expression. This is followed by ageing in French oak barrels for 460 days to enhance structure, complexity, and elegance while maintaining balance. Alcohol content: 15%.

TASTING NOTES

Appearance: Deep cherry red color with violet reflections and high intensity.
Nose: Intense and complex aromatic profile, dominated by ripe black fruit (blackberry, plum), complemented by red fruit notes, spicy nuances (pepper, clove), and hints from oak ageing such as vanilla, cocoa, and light toasted notes, over a subtle mineral background.
Palate: Structured and well-balanced, with a powerful and enveloping entry. Firm, well-integrated tannins and a refreshing acidity that provides length and freshness. Broad mid-palate, with medium to full body and a smooth, velvety texture.
Finish: Retronasal aromas reinforce the fruity and spicy character. Long and persistent finish, with elegant toasted and mineral notes. A highly expressive profile, shaped by the continental climate and the soils of the region.



100ml, E=374kJ/89kcal.
INGREDIENTES



- Gold Medal, 91points Decanter
- Gold Medal, 95 points Verema

