



SOTERO PINTADO 2018

Vino de la Tierra de Castilla y Leon

Red Wine

GRAPE VARIETIES: 100% Tempranillo (tinto fino). 122-150 years old

I.G.P.: Vino de la Tierra de Castilla y Leon

LOCATION: Benegiles (Zamora)

VINEYARD: 122-150 years old pre-phylloxera vines. The family most treasured single vineyard. Pago La Reguilona 2,32 Ha.

SOIL: Grave soil vineyard

CLIMATE: The climate is slightly continental, with moderately cold winters and hot sunny summers, though with cool nights

HARVESTING: The harvest is collected manually in boxes of 15 kg and carefully selected bunch by bunch..

WINEMAKING: 25 days maceration with the grape skins in oak vats. Malolactic fermentation and ageing for 18 months in 500 l new French oak barrels and a minimum of 12 months bottle ageing..

AGEING: 18 months in 500 l new French oak barrels.

TASTING NOTES: Dark red cherry colour. Intense, powerful and concentrated aromas of red and black fruit with liquorice, wood, spices and toasted bread notes. Contrasting flavours of leather and cherries, a good balance between fruit and earth. Very elegant wine, noticeable but pleasant tannins. Full bodied, medium acidity and well balanced. Long finish and a pleasant aftertaste.

ALCOHOL: 14,5%

SERVING TEMPERATURE: 14 to 16 °C

Sotero Pintado Family Estate Vineyards- Pre- phylloxera vines



A Great Selection of Spanish Wines

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