

BODEGAS VINESSENS

# TINTORERA

**75% ALICANTE BOUSCHET  
25% MONASTRELL**

*Rare Jewel*

This wine comes from one of the rare jewels that still survive in Alicante: 30 year old un-grafted Alicante Bouchet vines planted in sandy soils.

#### Winemaking:

**Alicante Bouchet:** Cold soaking followed by whole bunch maceration for 16 days. Malolactic fermentation and 12 months in French and American 225-litre barriques.

**Monastrell:** Cold soaking followed by whole bunch maceration for 20 days. Malolactic fermentation and 12 months in 500-litre French oak casks

**Tasting Note:** Deep cherry red in color. Concentrated nose of stewed black and red fruits. Hints of ripe sweet tomato jam, characteristic of the Alicante Bouchet. Some floral notes that integrate well with spicy balsamic flavors. Juicy and full on the palate with great structure and complexity.

