Bodegas Pinuaga Tinto Organic 2024



Region

The high altitude, great plain of La Mancha, to the south of Madrid and east of Toledo, represents the largest viticultural area of Spain. The climate is arid, extreme in both summer and winter, tempered by strong prevailing winds. The widely planted white Arien grape variety is slowly losing favour to Tempranillo, Shiraz and Garnacha and the old wineries are giving way to gleaming modern facilities heralding a revolution for the region`s winemaking.

Producer

In 1960 Valentin Pinuaga Salazar, first generation of winemakers in the Pinuaga family, established the winery in the village of Corral de Almaguer, province of Toledo. Today , the second and third generation of the Pinuaga family Valentin & Esther, maintain the old vines with much care and pride. They focus on crafting organic wines with a sense of place, capable of expressing the diversity in soils, grape variety, climate and biodiversity of the environment.

Tasting Notes

This wine is made from 40 year old organically grown vines on two single plots - Garnacha grown on clay soils and bush vine Tempranillo grown on sandy soils. The combination of these grapes and soil types creates an ideal blend of fruit, acidity, structure and freshness. The grapes are harvested at night and wild yeast fermentation is followed by ageing in a stainless steel vat for a few months over winter, the result is a fresh and lively wine busrting with juicy red cherry and plum notes supported by subtle tannins.

Food

Perfect with tapas such as patatas bravas or with BBQ meats.

Technical Information

Country	Spain
Region	La Mancha
Grape(s)	Garnacha (50%) Tempranillo (50%)
Type	Red
Style	Robust
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Not applicable	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic certified	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	No
	Vegan:	No

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