



ALMODÓVAR TINTO 2020

This limited edition of three wines was created in our winery in close cooperation with the brothers Almodóvar. True manchegans like us!

The grapes for these wines grow in vineyards personally selected by Pedro and Agustín.

The labels were all designed by Pedro.

Clásica maceración carbónica.

Grape varieties: Garnacha y Tempranillo (Cencibel).

Vineyard: La Madre, an ecological vineyard located on our farm El Horcajo

Fermentation: Spontaneous fermentation of the whole bunches in small stainless steel tank.

The grapes are pressed in the classic “pisado” method in the tank. Only the best wine, the corazón is used.

Malolactic: Spontaneous in amphorae.

Bottled: November 2020

TASTING NOTE:

Colour: Bright cherry red

Nose: Aromas of red berries mixed with cherry & cassis.

Palate: Medium body with good freshness and soft tannins. Good finish marked by flavours of red fruit.

Serving suggestion: 12 – 16 °C.

Antipasti, Pasta, Pizza, young cheeses

Front label © **Pedro Almodóvar**