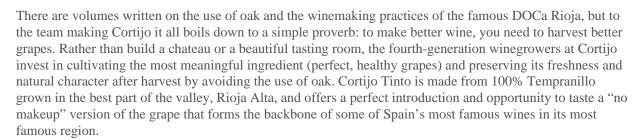


Cortijo Tinto





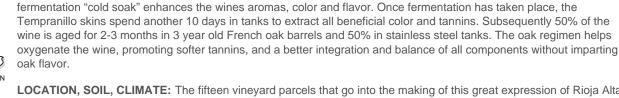
WHAT MAKES THIS WINE UNIQUE?: A pure, bright expression of estate fruit from one of the most authentic and humble local wineries in Rioja Alta. The emphasis is entirely on showcasing the unmistakable wild red berry flavors that define a good Rioja and avoiding the heavy-handed traditional oak elements that hide them.

RATING HISTORY: 2020 91WE; 2019 90VM; 2016 90VM, 90JS; 2015 89VM

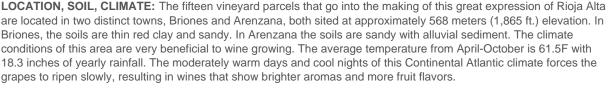
GRAPE: 100% Tempranillo. Vines planted from 1969-1995. Tended in clay and sandy soil at 568 m (1,865 ft) elevation

PAIRING SUGGESTIONS: The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. This wine pairs well with white meats like pork and chicken and flaky fish like hake, cod or flounder. This has the fruit and acidity to match with red meats, as well.

VINIFICATION AND AGING: After harvest, the skins rest with the unfermented juice for five days at 45F. This pre-







TASTING NOTES Brilliant ruby. Lively aromas and flavors of juicy red fruits and peppery spices, plus a sweet hint of mocha. Shows good lift and energy and no rough edges. Subtle tannins give shape to a tangy, persistent finish that leaves a raspberry note behind.-- Josh Raynolds

ALCOHOL CONTENT: 13.5% **UPC CODE:** 810411010211