

Tesalia 2015

Petit Verdot
Syrah
Tintilla de Rota
Cabernet Sauvignon



TESALIA

Arcos de la Frontera
SPAIN

COLOUR

Tesalia 2015 has a deep ruby color with purple reflections.

NOSE

Aromas which surprise you from the first moment and develop continuously in the glass. Spices, ripe red and dark fruits and cedar, joined by delicate violet, lavender and tobacco notes.

PALATE

A rich, concentrated mouthfeel is highlighted by layers of flavours such as plum, figs and blackberries with added impressions of herbs and spices. The wine has well-integrated tannins, balanced freshness and a flinty minerality that provides exceptional length to the finish.

Varieties	65% Petit Verdot	Ageing	12 months. French oak barrels	
	25% Syrah		Alcohol	14.5 %
	5% Tintilla de Rota	RS	< 0,20 g/l	
	5% Cabernet Sauvignon			

Tesalia 2015 comes from the plot No. 5 of Petit Verdot, plot No. 6 of Syrah, a bit of plot No. 2 of Tintilla de Rota, and of plot No. 3 of Cabernet Sauvignon. All of them have a predominantly North East orientation and occupy steep and ventilated slopes that correspond to some of the freshest vineyards of Bodega Tesalia. The harvest is collected manually and at night, to take advantage of low temperatures. Pre fermentation cold maceration is done for four days to preserve the colour, aroma and taste of the grapes then the varieties are fermented separately for approximately 20 to 25 days.

The total production is 1,000 cases of 6 bottles each.

The jewel of the south

From the planting of the vineyards, to the selection of the varieties, up to the perfectionism of the winemaking and aging processes, everything for Tesalia has been done to create a «grand cru classé» in Andalucía: The ongoing focus has been to create a wine of exceptional quality and style that exhibits concentration, elegance, complexity, balance, length and ageability. Ready for an immediate consumption, however they will pleasantly evolve during the next ten years.

Cees van Casteren

CEES VAN CASTEREN, master of wine

Ignacio de Miguel

IGNACIO DE MIGUEL, oenologist