

LAST VINTAGE AWARDS



TIASO 2022

D.O. CALATAYUD

“The minerality of slate expressed through Garnacha.”



VARIETY
Garnacha.



TASTING NOTES

COLOR: Bright ruby with violet hues.

NOSE: Aromas of red fruits and floral undertones, with a distinctive ferrous note imparted by the slate soils. The wine's personality is deeply shaped by its terroir.

PALATE: Vibrant, with sharp acidity and light, loosely structured tannins. The mouthfeel evokes a strong mineral character.

PAIRING: Ideal with stews, steak tartare, rich fish dishes, or grilled red meats.

SERVING TEMPERATURE: 14°C - 16°C.



VINEYARD CHARACTERISTICS

This wine is sourced from vineyards located in the Murero area. The soils here are predominantly composed of slate and schist, with steep slopes (15–20%) and minimal organic matter.



HARVEST AND WINEMAKING

Manual harvest take place on September 29th and 30th.

In the winery, grapes were destemmed without crushing, using an optical sorting table. Each vineyard parcel was vini-fied separately in small stainless steel tanks, fermenting with indigenous yeasts for 12 to 14 days. The wine was then aged for 14 months in 700-liter clay amphorae.

◆ **PACKAGING AND LOGISTICS**



Bottle: Bourgogne Authentique

Bottle EAN: 08437020875172

- Bottle weight: 1,410 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437020875179

- Case dimensions: 27 x 30 x 18 cm.
- Case weight: 8,6 kg.
- Cases per pallet: 95 cases (19 x 5)
- Bottles per pallet: 570 bottles
- Euro pallet: 80 x 120 x 165 cm.
- Pallet weight: 817 kg.

ANALYSIS

Alcohol: 15% • Acidity g/l: 5,19 • Residual sugar g/l: 1,18
Relative density: 0,9930 • PH: 3,48

CONTAINS SULPHITES

PRODUCT OF SPAIN

① **NUTRITIONAL / INGREDIENTS**

E (100 ml) = 389 KJ / 94 Kcal

