

Bodegas Verum

Las Tinadas Cencibel 2016



RED STILL WINE



SPAIN



CASTILLA-LA
MANCHA



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Cherry red hue, garnet rim, ruby reflections. Dense. Aroma: red fruits, cherries, subtle balsamic, minty touch, scrubland herbs (thyme, rosemary), primary fruit scents. Palate: silky structure, fruit, acidity. Persistent with smooth tannins, grape skin acidity, mature red fruits—invites another sip.

VITICULTURE

Organic. Limestone shallow, rocky soil, pebbles. Low bushes planted in 1956, no irrigation.

VINIFICATION

Spring yields good flowering, followed by hot, dry Summer. Grapes arrive in September, undergo selection, then ferment in stainless steel. After fermentation, aged 10 months in ancestral 4,500L clay jars. Bottled and rested for 36 months. Natural clarification. Possible sediment over time, no impact on wine quality

SIZE	75cl
VINTAGE	2016
ABV	13.5%
GRAPE VARIETIES	Other (100%)
CLOSURE	Natural Cork
SKU CODE	K7326116
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Castilla-La Mancha
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.5
TOTAL ACIDITY	5.32g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	K7326116