



# RAICES

## PREMIUM

### TINTORERA

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**Origin:** This grape variety has been largely forgotten for many years. Produced like Alicante Bouschet, it would make a petits grains grenache. It likes deep soils and high phosphorus fertilisation. By growing grapes on trellises, we can significantly improve the quality of the grapes and their production. When it is not used as a monovarietal it is primarily used to enrich the colour of other wines.

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- **Colour:** Intense bluish skin with a black pulp rich in pigments
- **Date of first crop:** Known since 1855
- **Area:** 25,899 ha (SP) – 35,462 ha (worldwide)
- **Maturity:** Mid-season budburst but early maturity
- **Yields:** Low productivity in dry environments and high productivity in wetter areas
- **Vulnerabilities:** Tolerant of dry conditions but needs a lot of water. Not very vulnerable to powdery mildew, botrytis and mites. Very vulnerable to the wind and cold spring weather. Susceptible to mould, planthoppers, acid rot, ringworm, canker and fungal wood diseases.
- **General characteristics:** It generally produces colourful wines with a deep density and high alcohol content. On the nose, red fruits are its distinguishing feature. On the palate, the tannins are fairly pronounced and even harsh with balanced acids.
- **Synonyms:** Alicante Henri Bouschet, Negral, Alicante vero, Alicant, Moratón and probably Romé negra, Garrut.

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### Notes: Raices Tintorera 2017

Vino tinto varietal 13.5% Alc./Vol.

Very intense purple colour with violet hues. Nose with ripe dark fruits (blackberries, blueberries), wild strawberries, cherries, violets and graphite. The palate is fresh with a hint of bitterness. The tannins are still a little robust and require patience to fade into the mix. Nice round mouthfeel. The long finish reveals a pleasant ferrous edge and an intense mineral freshness.

**Pairings:** Barbecue, grilled white meat, chorizo, stew, goulash, beef stroganoff.