



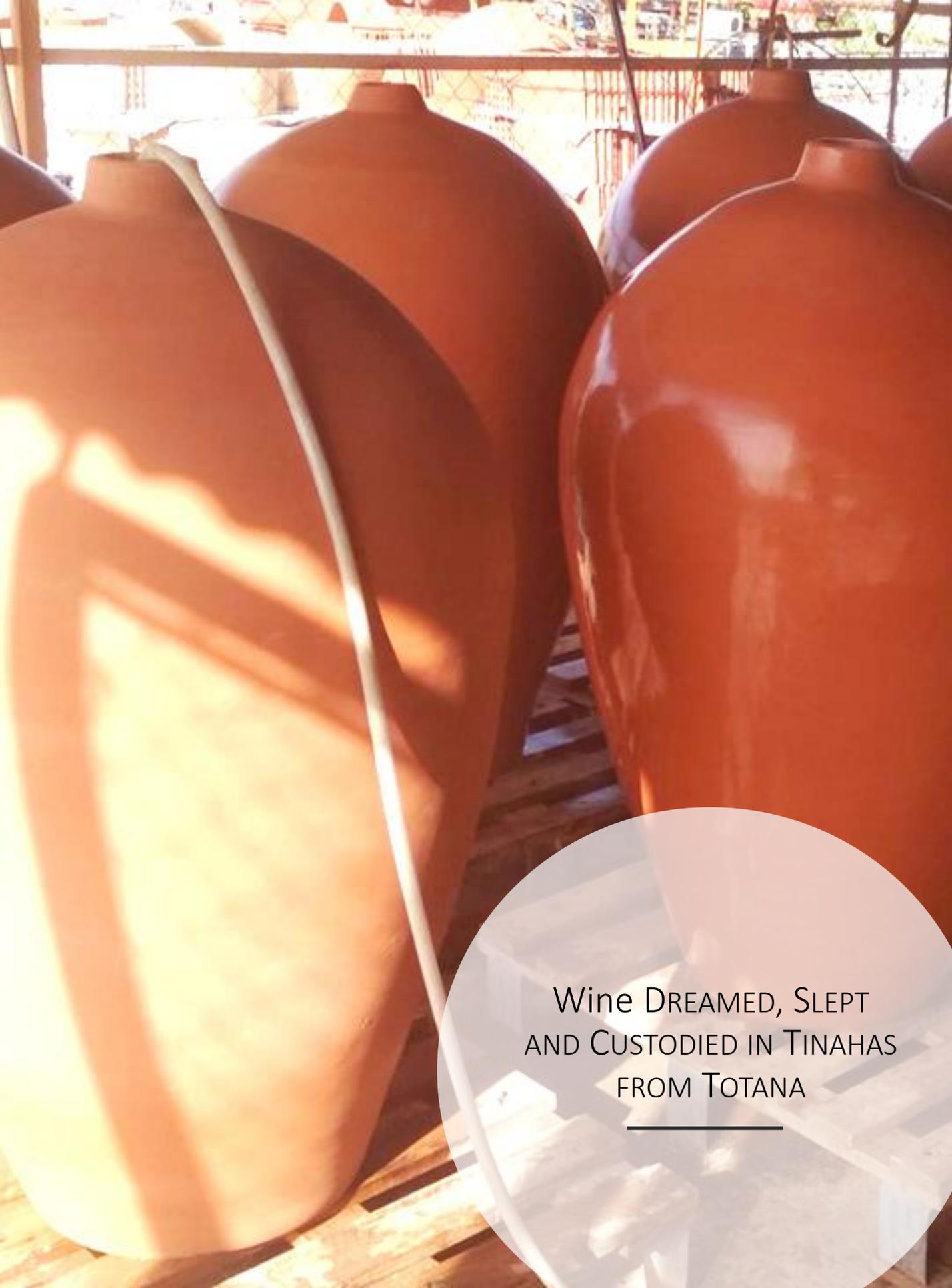
BODEGA TINAHA

www.bodegatinaha.com



Lorenzo Boris Tinaha

**ARTISAN PURE RED WINE MADE IN AMPHORAS
ON THE NORTH FACE OF THE SIERRA DE LA PILA**



Wine DREAMED, SLEPT
AND CUSTODIED IN TINAHAS
FROM TOTANA

VARIETY

Monastrell and other traditional varieties from El Levante Area, South East Spain.

LOCATION

The north face of the *Sierra de la Pila*, mountain range, Murcia, Spain.

VINEYARD

Unirrigated, bush trained, over 40 years old vines. Grapes are grown using a headpruned system on calcareous soil. Phytosanitary products have never been used during the lifetime of the vineyard and very minimal use of organic fertiliser every four years.

HARVEST

Harvested in two phases: the first harvest takes place at an early stage of ripening, seeking acidity; and the second harvest, at a later stage, seeking a rounder and more pleasant tannin.

PRODUCTION

Artisan wine. Alcoholic fermentation, malolactic fermentation and aged exclusively for 10 months in amphoras from Totana Murcia (Tinahas) and from Moreno León, Cáceres.

Tinahas are handmade in Totana, Murcia where they have been produced for hundreds of years.

A particular clay is used to make these very special containers. It takes three years of preparation before being able to use them to make wine.

No temperature control. No decantation. No filtration. No rectification. Tinaha wine does not contain any tartaric acid. Only made from the grapes!

TASTING NOTE

Round, fresh wine with a long finish. Black and red fruits. Floral notes in which violet stands out, infused with spices, balsamic and liquorice. Versatile for pairing.

Easy to drink.

It's natural freshness makes it improve with age in the bottle. Excellent gastronomic wine that leaves you wanting more.

SERVE

Serving temperature: 16-18°C. Decant preferably 30 mins before drinking to best bring out the wine's aromas and flavours.

ANALYTICAL PARAMETERS

The Tinaha wine has a pH of around 3,60 and a 14,2% alcoholic content. Total residual sugar less than 3g/L.

PACKAGING

Boxes of 6 bottles of 75cl.

Production total around 8.000 bottles 2020.

TINAHA WINERY

A familiar Project led by Lorenzo Boris, a Chemical Engineer and Oenologist. Our being reason is to promote the sustainable agriculture and to elaborate natural wines in our geographical area.

WINERY ADDRESS

Diseminado El Reguero S/N
30559, Abarán (Murcia)

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