

91+ POINTS

Robert Parker

WINE ADVOCATE
FORLONG

Tintilla 'Terracota' 2022

"After tasting some very complex whites, it was hard to taste the reds, so I had to take a break and a reset to go to the 2022 Terracota (temporarily called Amphora in the previous vintage), produced with Tintilla de Rota grapes in a fresh style but marked by the warm and dry year, when it achieved 13.5% alcohol while it kept five grams of acidity. The grapes were picked early, and the **wine fermented and matured in terracotta tinaja, or ánfora, for 12 months, trying to preserve the freshness and primary character of the variety.** It was produced with grapes grown on albariza soils 10 kilometers from the sea in the Pago Balbaína."



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