



Bodega de Forlong

Tintilla 'Ánfora' 2018

Region: El Puerto de Santa Maria, Andalucía

Soil: Albariza, Tosca y Lustrillo

Elevation: 62-83m

Vinifera: 100% Tintilla

Capataz/Winemakers: Rocío Áspera and Alejandro Narváez

Vineyard: Today, the young, vibrant couple owns 14 ha, planted between two large plots in Pago Balbaína Baja (Palomino, PX, Merlot, Syrah y Tintilla de Rota) and Pago de Grañina (Palomino only) both within the Puerto de Santa Maria designation. “Pago del Forlon” in Balbaína is 7km from the sea, comprised of pure Albariza (Tosca y Lustrillo) chalk and Poniente salinity.

Production: The Tintilla fruit is hand-picked. Upon arriving to the winery, the grapes are immersed into a cold refrigerator at 40° F for up to 48 hours. Next, the grapes are again hand selected for the best quality and then head to the destemmer. They ferment on the skins in clay ánfora for one lunar cycle of 29 days and later age the wine for 12 months in ánfora.

Vintage: 2018 ended up being a very cool “Atlantic” vintages and this one was a showstopper in El Puerto de Santa Maria. A rainy spring, transitioned into a very cool summer. Thankfully a mid-summer August night’s dream brought a heat wave to the area which gave the grapes the sugar boost they needed to maintain their “early” harvest ripening schedule (Harvest starts in mid-August and lasts about two weeks.) Tintilla needs a long maturation life cycle and is one of the last grapes to be picked from the farm so in this case it was hit with rains just before harvest. This vintage has lower alcohol and less color than previous years.

Wine: Wow, just wow. The vibrant raspberry hue is what catches your eye at first glance, but the juicy, lip-smacking pomegranate, fresh strawberry fruit and savory bay leaf, black olive draw you back in time and again. A truly pure expression of the native Tintilla with that silky terroir texture you get from the chalky rich Albariza soils. This vintage is this wine’s debut release in the USA.