



TRIALTO  
Wines of People, Place and Time\*















## TINTO REY

*Estate Bottled Verdejo*  
2018

**\$19.49\***

\* Suggested retail price

## TINTO REY

	Product code	107985
	Format	12x750ml
	Listing type	Open
	Status	Store Only
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Yolo, Dunnigan Hills
	Varietal(s)	Verdejo 89 %
	Varietal(s)	Chardonnay 11 %
	Colour	White
	Sugar	Dry
	Closure type	Metal screw cap

### ABOUT THIS WINERY

Born in Spain. Raised in California. Tinto Rey means Red King and is the name of our Spanish-centric wines. The Dunnigan Hills appellation is uniquely suited for grapes, like Verdejo, that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The distinctive, full-flavored Tinto Rey wines truly showcase the unique terroir of our estate vineyards.

### TASTING NOTES

The aromatics are a burst of fresh fruit; flavours of green apple, lime zest and lemon are framed with a creaminess from barrel aging. The finish is crisp and refreshing with a little pop of minerality. Perfect as an aperitif, this racy white wine pairs well with creamy cheeses, spicy shrimp or a salmon salad.

### PRODUCT NOTES

The Dunnigan Hills appellation is uniquely suited for grapes that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall; these are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The spicy, full-flavored Tinto Rey wines truly showcase the distinctive terroir of the vineyards.

### PRODUCTION NOTES

The Verdejo is always the first to be harvested from the estate. The grapes are picked in the early morning hours both by hand and machine. A portion of the grapes were whole cluster pressed. The wine was fermented in neutral oak barrels and stainless-steel tanks. Barrel fermented lots were aged 5 months in neutral oak to increase complexity and mouthfeel, resulting in a wine that is crisp and refreshing.

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