

SMALL LOT SERIES TINTO SECO

"Exploration is a cornerstone of our Small Lot Series; we spent 2018 getting to know four Portuguese grape varieties. Although these are some of the most frequently used varieties for sweet, fortified wines, this version is a dry wine with bold textures, wild plum aromas, and savory spice flavors. Maybe if we like it enough, we'll plant some in the Snake River Valley. Here's to envisioning the future!"

—Melanie Krause, Winemaker

TASTING NOTES

Tinto Seco greets you with raspberry, leather and spice on the nose. The flavors mirror the aromas and are joined by a hint of chocolate and a touch of sarsaparilla. Layers deepen the experience and are enhanced by a well-structured and long finish. This is complexity in a glass!

PAIRING SUGGESTIONS

Let's be adventurous with these pairings. Who knows if we'll ever work with this wine variety again! To begin with, it seems fitting to pair it with Portuguese sausage and clam stew. Take that second bottle you buy and whip up a decadent platter of your favorite poutine.

WHEN TO DRINK

During the first year, decant for an hour & then enjoy. While approachable early in its life, this wine will continue to evolve beautifully over the next 15 years. Great cellar potential!

SOURCED FROM THE FOLLOWING VINEYARDS:

- Upland Vineyard, Snipes Mountain AVA



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THE VINTAGE

The 2018 vintage was a warm and high-quality year across the Northwest. Moderate yields in the Snake River Valley and more abundant yields in Washington gave us the opportunity to work with these Portuguese varieties from a vineyard I've been curious about for a long time. We harvested the same varieties at two different times, about a month apart, in order to make two styles of wine: this dry table wine and a sweet, fortified "Port" that will likely be released in 2023. The hot summer and mellow fall weather of 2018 made for ripe flavors and rich tannin structure in red wines. We expect good ageability in 2018 red wines.

PRODUCTION NOTES

- Hand harvested. Fermented in 1.5 ton bins with 3 punch-downs per day.
- Grapes pressed after an average of 7 days of fermentation on skins.
- Malolactic fermentation in barrel.
- 16 months of barrel aging in 30% new French and American barrels, 70% neutral barrels.
- Bottled in February 2020.

WINE PROFILE

VINTAGE	2018
VARIETAL	Touriga Nacional 46%, Souzão 28%, Tinta Cão 17%, Tinta Madeira 9%
APPELLATION	Snipes Mountain AVA
ACID	6.0 g/L
pH	3.65
AGING	16 Months in Oak
RESIDUAL SUGAR	0%
ALCOHOL %	14.2%
VOLUME	750 ml
CASES PRODUCED	280

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