



Paraje de Titos 2016



Wine Ratings -- This Vintage:

No ratings yet

Wine Ratings -- Earlier Vintages:

2015: 90 points - Vinous

89 points – Wine Enthusiast

Bodegas Familia Bastida – Since 1870 and several generations later, the Bastida family has dedicated themselves to the world of wines. Their philosophy began and has remained, to seek out unique plots across Spain to achieve the best examples of what that region is capable of, bringing together a collection of knowledge and deeply rooted enthusiasm! Planted in 1950 by Antonio Bastida in La Mancha-Castilla, both Alceo and Paraje de Titos came to be when an unusual rich pocket of limestone was discovered. It is this limestone in addition to a mix of sand and clay, which give these wines their unique elevated profile.

Paraje de Titos – “Uncle’s Place

Tasting notes: Bright but very dark ruby color. Closed initially but opens with aeration into a rich raspberry and candied rose aromas. Supple on the palate. Red berry, pastille floral flavors lead into a smooth finish with sweet tannins and nuances of red fruit.

Imported since: 2016

Appellation: La Mancha

Composition: Garnacha

Soil: mixture of clay and sand with a high concentration of limestone and small stones

Elevation: 2035 feet

Vineyard practice: dry farming, organic without certification

Vine Age: 45 to 65 years old

Yield: less than 1.0 tons per acre

Harvest Dates: Last week of September by hand with a selection table

Fermentation: 8 days maceration and 16 days fermentation in stainless steel tanks with wild (also referred to as indigenous or natural) yeast and malolactic fermentation in oak casks

Aging: 9 months in new American and French oak casks and 5 months in the bottle

pH: 3.41

Residual Sugar: 4.0 grams per liter

Alcohol: 14.0 %

UPC: 7 50428 22257 6

Region:

The La Mancha region is the largest wine region in Spain and has an extreme continental climate with large fluctuations and variable rainfall. The clay and limestone soil combines to retain the moisture during the dry season to make the optimum environment for the vineyards.