

Tineta

BODEGAS ORDÓÑEZ S.L.
D.O. RIBERA DEL DUERO



 Winery  Vineyard



History

D.O. Ribera del Duero is a region with a somewhat tragic recent history. For many years, this region was poised to launch itself into the 20th century with a new history, characterized by the production of extremely bold yet elegant red wines, based on the local clone of Tempranillo, known as Tinto Fino. However, many of the region's highest quality wineries abandoned old vineyards and serious winemaking techniques for a more commercial strategy, ripping up old clone vineyards to replant at lower altitudes with more productive clones of Tempranillo and other international grapes on irrigated trellises.

Jorge saw this as a shame, because Tinto Fino produces one of the boldest yet most elegant wines in Spain, especially when planted at extremely high altitudes in calcareous clay soils that Ribera del Duero is rich with. Bodegas Ordóñez has a small project in Ribera del Duero where they focus on producing extremely high quality entry level Ribera del Duero from authentic, old clone vineyards. Bodegas Ordóñez rents space at a local winery in Pedrosa del Duero, and owns two vineyards from which it vinifies Tineta and Avante.

Vineyard

Tineta is produced from a single vineyard planted in 1980 on alluvial soils called El Carril. This vineyard is planted with the original clone of Tempranillo that is indigenous to Ribera del Duero, known as Tinto Fino or Tinta del País. For decades in the 1980's and 1990's, there was a host of wineries in Ribera del Duero that were producing incredible wines from this indigenous clone. Unfortunately, most of these producers abandoned the original clone that made this region special, and replanted their vineyards with more productive commercial clones of Tempranillo. The result is that the region has taken a huge hit in quality, especially in the value segment. This high-altitude vineyard produces an incredibly fresh, elegant wine, as it is planted at the viticultural limit of the region.

Winemaking

The grapes from El Carril are macerated and fermented in stainless steel tanks, in order to preserve the incredible freshness of the high-altitude vineyards of Ribera del Duero. The wine not filtered and is aged on the lees for eight months before bottling. The profile of the wine is fruit driven but incredibly fresh, and dominated by the minerality of the alluvial soils.



Press

2015	91pts	Josh Reynolds	Vinous
2014	91pts	Josh Reynolds	Vinous
2012	91pts	Josh Reynolds	Vinous