

Bodega Tikalo

Region: La Mancha / Tierra de Castilla

Information: Tikalo is a young bodega, created only in 2002, but working with an extremely large base of medium to old vine material in the Villamanrique area of La Mancha.



Ainhoa Velasco - Owner

Owning over 990 acres, the property is committed to dry farming in this very dry area with an average annual rainfall of 490 mm. Most of the parcels were planted in the early 1970's with some older parcels of ungrafted vines still cultivated.

La Mancha is one of the few areas of Spain that benefits from one single climate instead of two or three such as Rioja and Ribera del Duero. This Continental climate favors the extremes, with very cold winters and very hot summers. In the summer, and because of the altitude (often over 700 meters), the nights are quite cool which is perfect for an grape maturation. Soils in the zone are usually clay and limestone, with small patches of granite and gypsum.

Winemaking at the estate focuses on preserving the purity of the raw material without trying to introduce additional complexity with heavy-handed usage of wood. Fermentation is always at low temperature to preserve natural aromas and the wines age in tank or in wood for only a short time. Maturity levels are higher than at most estates in the zone, and is demonstrated with unctuous flavors of black fruit and jam. Natural acidity levels are quite high as the altitude allows for very cool nights.

For a property with over 990 acres, one would not expect hand harvesting, but it is a principle by which Tikalo strictly abides. After hand-harvesting in small baskets, the grapes undergo a thorough table triage to select only the most ripe bunches before crush. This area is quite special as it combines the advantages of high production with optimal growing conditions. While Tempranillo is widely planted, other varietals such as Cabernet Sauvignon and Syrah have performed quite well and have earned their place in the blends of the zone.

Sustainable farming.

The Wines:



Albaliza : 65 Tempranillo – 35% Garnacha from 40+ years old vines

A very soft, well rounded wine with intense expression of freshness and fruits. Dark purple. Dark cherry and anise aromas are complicated by musky herbs and dark chocolate. Chewy dark fruit flavors are firmly structured, finishing with good lift and bitter cherry quality. Much more serious than one would expect at this price. Albaliza is a typical type of soil in Spain. Aged in stainless steel tank for 8 months.



Rubens: 100% Tempranillo from 40+ years old vines

This wine comes from a careful selections of grapes from the vineyard in Guadianeja with over 988 acres of vines on a higher elevation of 2 800 feet, which benefits from a micro-climate. Rubens, red in Latin, has a rich red color with frank aromas of liquorish and wild berries. On the palate, it expresses jammy fruits accompanied with live round tannins and well balanced acidity that emphasizes the freshness of the wine! Aged in stainless steel tank.



Kios

2004

Kios: 100% old vines Tempranillo aged in French and American oak barrels

This wine comes from a careful selection of grapes from the vineyard, located in Guadianeja, with over 988 acres of vines on a higher elevation of 2,800ft, which benefits from a micro climate. Deep cherry color with jammy aromas of raspberries and spice; this is a robust, rounded, mouth-filling wine with a perfect balance of fruit and spice. Attractive blackberry and blueberry aromas are followed by elegant, medium to full-bodied flavors. Tremendous density, purity, and ripeness cascade over the palate in this seamless beauty. Kios is the first Greek island where vineyards were planted.



This is the first year Bodegas Tikalo has shared their sustainably farmed *Extra Virgin Olive Oil* "Oro Tikalo" which is produced exclusively from their own 268 hectares of olive trees, and keeping the traditional image of high quality product known by the brand name "Tikalo," is recognized in more than 14 countries.

Extra Virgin Olive Oil "ORO TIKALO"
Varieties: 75 % Arbequina – 25% Picual

Superior Category olive oil obtained directly from olives and solely by mechanical means.

"Oro Tikalo" is a mildly flavoured olive oil, especially recommended for dishes where the flavour of the oil needs to be subtle and the quality superior. The oil is a beautiful green gold colour, very aromatic and fruity, with a soft and delicate flavour and almond notes. The set of balanced aromas gives a nice taste in the mouth that consumers appreciate and remember!