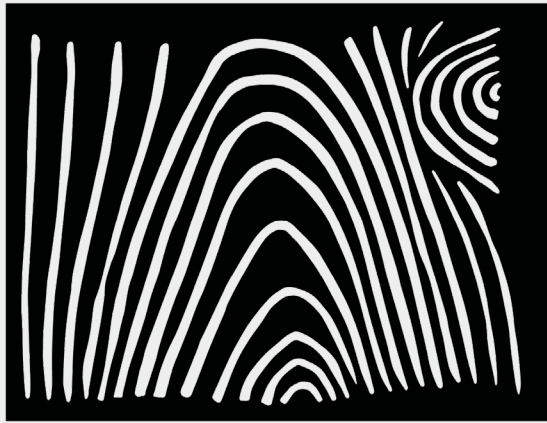


FOR THIS WINE, ORTEGA GRAPES WERE DESTEMMED AND LIGHTLY CRUSHED INTO OPEN VATS. THERE THEY WERE MACERATED BY FOOT TWICE DAILY FOR FIVE DAYS, BEFORE BEING PRESSED IN SMALL BATCHES IN A BASKET PRESS. THE WINE WAS THEN BOTTLED IN 750 ML BOTTLES AND BOTTLED BEFORE BEING BOTTLED. NO FINING AND NO FILTRATION AND MINIMAL ADDED SULPHUR. BOTTLED BY TILLINGHAM WINES, LTD, EAST SUSSEX, TN31 6XD, UK. PRODUCT OF ENGLAND.



1085
BOTTLES
CONTAINS
SULPHITES
750 ML
10.5% VOL.
L-2017-3

TILL
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HAM

NAME Ortega
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2017
ALC 10.5% VOL
GRAPE(S) Ortega 100%

TASTING NOTE

Lychee and peach aromas, lead on to a palate that is fresh and textured with subtle tannins and a grippy structure that come from the skin contact and barrel fermentation.

Suitable for vegetarians / vegans: YES
Allergens (eggs and / or milk): NA

SHORT HISTORY

The ortega grapes were grown at the foot of the Kent Downs, about 20 miles from the winery.

(Micro)climate: at the foot of the slope and sheltered by trees in one of the driest regions in the south east.

Terroir: chalk and flint soils

Viticulture: conventionally grown, 4000 vines per hectare density, single VSP systems.

Yields: 45 hl /ha

VINIFICATION

- Manually harvested into 15 kg baskets.
- Crushed-destemmed and cold soaked for 5 days with bare-foot treading.
- 50% stainless steel / 50% 2nd fill French oak barrels.
- All grapes pressed through vertical 300 l basket press.
- 100% indigenous yeast ferment at ambient temperatures.
- Zero filtraion.
- Zero fining.
- 20 mg/l sulphur addition at racking only, zero sulphur at bottling.

TECHNICAL

Free SO2: <5 ppm
Total SO2: <40 ppm
Acidity: 7 g/l
Residual sugar: 0