

**PRIETO PICUDO 2021****TYPE**

Red wine aged for 18 months in oak barrels

GRAPE VARIETIES

Prieto Picudo

VINIFICATION

The fermentation of its grapes has been carried out in small open stainless steel vats where the cap is manually submerged and where it remains until the alcoholic fermentation is completed, after which it is transferred to 225 liter French oak barrels where it undergoes malolactic fermentation and remains for 18 months until bottling. Annual production does not exceed 12.000 bottles.

TASTING NOTES

The wine is made with grapes of the Prieto Picudo variety, native to the province of León. They come from a single vineyard of advanced age located in Pajares de los Oteros on very sandy soils, planted in goblet system in 1930. It differs from the rest of the varieties in having practically the entire vine buried and the branches spread out on the ground, which forces us to carry out pruning and a very demanding farming in order to maintain the health of the fruit until it is harvested.

FOOD PAIRINGS

Ideal to pair with game meats, rice dishes, cured cheeses, poultry, casseroles, stews, pork roasts, lamb, beef.

WINE STORAGE

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity.

SERVING TEMPERATURE

To fully enjoy this wine, the temperature must be between 15°C and 18 °C.

UPC: 851115002294

CASE SCC: 10851115002291



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended

GUIA PEÑIN 2022
92 POINTS

GUIA PEÑIN 2021
91 POINTS

GUIA PEÑIN 2020
91 POINTS