

Winemaker Comments

Colour:

Dark and intense red velvet.

Nose:

Notes of eucalyptus and herbs assembled with a ripe and magnificent bouquet of red fruits, marmalade and figs.

Palate:

Well assembled soft and elegant tannins. Very elegant mouth finish, resulting from the well integrated flavors that make this wine unique.

Wine Analysis:

14,5% vol

Serving Temperature: 16° C

Food Pairing:

Decant the wine; it likes to "breathe" in the glass to show all its aromas; Red meats, all sots of stews and blue fish.







PINUAGA 200 CEPAS

Appelation

Vino de la Tierra de Castilla

Grape Variety 100% Tempranillo

Soils/Vines

Vineyard El Aguila – 100%

This wine comes from a single vineyard of 3 Ha named El Aguila, with an old clone of Tempranillo called Cencibel in our region. This special clone produces smaller grapes with very soft and silky skin and has a much longer ripening period. Production is limited to 6.000 bottles and are only released on excellent vintages.

Harvest: By hand early September Age of vines :45 years Soils: Clay Soils Elevation: 800 meters. Conduction: Bush vines/gobelet Plants per Ha: 1.200 Yields: 2.500 kg/HA. Farming methods :Organic

Wine Making

Vines are hand-harvested during the night in 10 kg cases. Before grapes enter the winery they are classified using a sorting table. Grapes are de-stemmed and crushed to obtain maximum extraction. Cold pre-maceration during 2 days and fermentation in stainless steel tanks during 30 days with several delestage during fermentation phase.

Aeging

Wine is aged in French and American oak 225 and 300 liter barrels during 16 months and is stabilized naturally. 30% of new oak and 70% used oak in this wine

AWARDS AND RECOGNITIONS

- 90 points Guía Peñin, Spain
- 89+ points Wine Advocate, USA
- 88 Wine Spectator
- 93 points Repsol Guide, Spain
- Distinction Repsol "10 best wine in La Mancha"
- Bronze Medal Decanter Awards 2016
- 94.6 points Gold Medal Tempranillos al mundo Contest
- 92 points Guía Vivir el Vino, Spain