



# PINUAGA Colección

## Winemaker Comments

---

### Colour:

Nice ruby very clean and attractive.

### Nose:

Predominant red fruit aromas, well assembled with notes of elegant violet and slightly peper spiced.

### Palate:

Wide body, very expressive and friendly finish.

### Wine analysis:

14% vol

### Serving Temperature:

16° C

### Food Pairing:

This wine is ideal for all sorts of Mediterranean food, including stews, grilled red and White meats, stews as well as deer and partridge.

---





# pinuaga

BODEGAS Y VIÑEDOS



ES-ECO-002 CM  
Agriculture UE

---

## PINUAGA COLECCION

### Appellation

Vino de la Tierra de Castilla

### Grape Variety

100% Tempranillo

### Soils/Vines

#### Vineyard : La Lastra - 100% Tempranillo

This wine comes from a **Single Vineyard** of 6 Ha named la Lastra in Latin, flat stone that Romans used to pavement the roads. The soils composition is alluvial, a combination of clay, silt, sand and gravel that forms over time from mineral deposits left by running water. These soils act as thermo regulator retaining the heat, the water and providing a more mineral character to the wine.

**Harvest:** By hand early September

**Age of vines :** 22 years

**Soils:** Clay/ Limestone- Layer lastra stones

**Elevation:** 800 meters.

**Conduction:** Bush vines/gobelet

**Plants per Ha:** 1.200

**Yields:** 3.000 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 25 days. Delestage during the initial phase of the fermentation.

### Aging

9 months in French & American 225 liter barrels. 5% of new oak is used , the rest being used oak for a maximum of 2 wines.

---

## AWARDS AND RECOGNITIONS

- Gold Medal Millesime Bio Contest 2016
- 89+ points – Wine Advocate, USA
- 92 points Repsol Guide, Spain
- Bronze Medal – Decanter Awards 2016
- 89 points - Guía Peñin, Spain
- 15 points – Vinum Magazine, Spain