

# Pinuaga 200 Cepas 2018

## TERROIR

The 3 hectare plot situated at the foot of Bodegas Pinuaga is comprised of clay soils. Planted with an old clone of Tempranillo called Cencibel specific to the region. This special variety produces smaller grapes with very soft and silky skin and has a much longer ripening period. Production is limited, only released on excellent vintages

### APPELLATION

IGP Castilla

### PLOT SIZE

3 Ha

Altitude 720 m

### AGE OF VINES

45-65 years

Tempranillo(cencibel)

Bush Vines

## WINEMAKING

Hand- night harvested. Hand-sorted on a vibrating table  
Placed into stainless steel fermentation vats by gravity flow  
Weeks-long maceration, indigenous yeast  
Minimal pumping-over and punching-down  
Placed in French oak barrels for aging on fine lees.

### HARVEST

Sep 1-10

2018

### AGING

18 months in new

French oak barrels

### PRODUCTION

5000 bottles

Certified Organic



## TASTING

Notes of eucalyptus and herbs assembled with a ripe and magnificent bouquet of red fruits, marmalade and figs . Well assembled soft and elegant tannins. Very elegant mouth finish, resulting from the well integrated flavors that make this wine unique. Pair with red meats, all sots of stews and blue fish.

### ALCOHOL

14.5 % vol

### SERVING TEMP

16°C

### DRINKABILITY

2021-2036

