

Pinuaga Colección 2018

TERROIR

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.

APPELATION

IGP Castilla

PLOT SIZE

6 Ha

Altitude 750-800m

AGE OF VINES

22-40 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 used American & French oak barrels for aging.

HARVEST

Sep 1-10
2018

AGING

9-12 months in used
American & French
oak barrels

PRODUCTION

10.000 bottles
Certified Organic



TASTING

Predominant red fruit aromas, well assembled with notes of elegant violet and slightly peper spiced. Wide body, very expressive and friendly finish. Pair with stews, grilled red and White meats, stews as well as deer and partridge.

ALCOHOL

14 % vol

SERVING TEMP

16°C

DRINKABILITY

2021-2028

