

Pinuaga La Senda 2018

Premium Cuvée

TERROIR

16 Hectares of 3 single plots take part in this collection of different micro-climates and soil types. The combination of limestone, iron-rich clay, and alluvium are essential in this wine. How to get the most from each plot and produce a blend that reveals the complexity of our wine is part of our job every year.

APPELLATION

IGP Castilla

PLOT SIZE

15 Ha
Altitude 750-800m

AGE OF VINES

18-40 years
Tempranillo-Bush
Garnacha & Merlot . Trellis

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 vats and French barrels for aging

HARVEST

Sep 1-10
2018

AGING

2 winters in vat
3-4 months in used
oak barrels

PRODUCTION

30.000 bottles
Certified Organic



TASTING

Strong primary bouquet characteristics of the grapes with which it is crafted. Medium body wine, with a spicy touch. Serve it slightly cold. Pair with spicy food stews and all sorts of salads.

ALCOHOL

13,5 % vol

SERVING TEMP

15°C

DRINKABILITY

2021-2026

