

Pinuaga 200 Cepas 2021

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	PLOT SIZE	AGE OF VINES
IGP Castilla	3 Ha Altitude 720 m	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	AGING	PRODUCTION
Sep 1-10 2021	18 months in new French oak barrels	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	SERVING TEMP	DRINKABILITY
14.5 % vol	16°C	2021-2036

