

# Pinuaga La Senda 2020

## Premium Cuvée

### TERROIR

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	PLOT SIZE	AGE OF VINES
IGP Castilla	15 Ha Altitude 750-800m	18-40 years Tempranillo-Bush Gamacha & 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	AGING	PRODUCTION
Sep 1-10 2020	2 winters in vat 3-4 months in used oak barrels	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	SERVING TEMP	DRINKABILITY
13,5 % vol	15°C	2021-2026

