

EL ABUELO

de Piqueras

SELECCIÓN



WINE TYPE Red Wine

BARREL TYPE 60% Garnacha Tintorera
25% Monastrell
15% Syrah

D.O. Almansa
Serving temperature 16-18°C

TRADITION AND QUALITY as only El Abuelo knows how

VINEYARD

Located at 800–850 meters above sea level. Dry-farmed bush vines around 60–80 years old, most of them ungrafted. Organic farming methods. Nutrient-poor soils composed of stone and limestone. Low rainfall.

WINEMAKING

The grapes are hand-harvested from early October through the end of the month, finishing with the Monastrell variety. Once in the tank, the grapes undergo a cold pre-maceration for approximately two days to enhance color, freshness, and fruity aromas. Alcoholic fermentation lasts around nine days at a controlled temperature of approximately 28°C. The wine then remains in contact with the skins for about ten days with gentle daily pump-overs to extract fine tannins. Malolactic fermentation takes place in the same stainless-steel tanks, followed by gentle bâtonnage of the fine lees for two months, adding volume and elegance. The wine is aged for 14 months in new medium-toast French Allier oak barrels and second- and third-year American oak barrels from Missouri, with fine grain and plus toast, 300 liters each.

AGING

14
MONTHS

BARREL TYPE

Fine-grain medium-toast French Allier oak (300 L), new, and second- and third-year American oak barrels with medium-high toast (300 L).

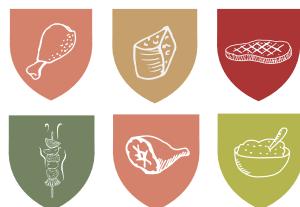
AWARDS

GRAND GOLD – Gilbert & Gaillard 2020 (2015 vintage)
GOLD – Mundus Vini 2020 (2015 vintage)
GOLD – Concours Mondial de Bruxelles 2018 (2013 vintage)
GOLD – Citadelles du Vin 2018 (2013 vintage)
BRONZE – Decanter World Wine Awards 2018 (2013 vintage)
GOLD – Asia Wine Trophy 2017 (2013 vintage)
GOLD – Mundus Vini 2015 (2010 vintage)
GOLD – Concours Mondial de Bruxelles 2013 (2008 vintage)
GOLD – Berliner Wein Trophy 2013 (2008 vintage)

TASTING NOTES

Intense crimson color with tawny hues. Aromas of ripe black fruits with hints of raisins and plums, wrapped in subtle and deep spicy notes of vanilla, cinnamon, clove, and coconut, with light touches of Mediterranean scrubland rosemary. Full-bodied on the palate, with powerful yet elegant tannins perfectly integrated with the new oak. Very persistent, with a long, silky, and profound finish, where the well-marked oak and long aging character stand out, alongside very ripe plum notes from Garnacha Tintorera and the sweetness of Monastrell.

FOOD PAIRING



- Tapas
- Roasted dishes
- Cured meats (ham, chorizo)
- Grilled or fried foods
- Grilled red meats
- Rice dishes / risottos
- Semi-cured cheeses