

PIQUERAS

NATURE



WINE TYPE Red - Aged

GRAPE VARIETY 100% Syrah

D.O. Almansa

We recommend serving at **14-16°C**

NATURALLY UNIQUE

Crafted in Amphora

VINEYARD

35-year-old vines at 900 metres above sea level. Organic farming under the influence of Atlantic winds. Poor, low-nutrient soils composed of sand with a limestone base. Very low rainfall, resulting in yields of around 3 kg per vine.

WINEMAKING

Hand harvesting begins at the end of September, selecting small bunches at their optimal ripeness. A 5-day cold pre-fermentation maceration is carried out in an inert atmosphere without the addition of sulphites, allowing greater extraction of colour and primary fruity aromas. Alcoholic fermentation takes place with the skins in stainless steel tanks for approximately 7 days at an average temperature of 23°C. During fermentation, gentle daily pump-overs are performed to enhance colour extraction and obtain fine, elegant tannins. Malolactic fermentation takes place in tank over approximately two months, with gentle weekly bâtonnage to achieve greater roundness, volume and elegance on the palate. Once malolactic fermentation is complete, the wine is gravity-racked into 750-litre amphorae, where it will age for approximately 12 months. All processes are carried out without the addition of sulphites to preserve the aromatic typicity of the grapes.

AGEING

Aged for 12 months in terracotta amphorae fired at temperatures ranging between 1200°C and 1260°C. This thermal treatment gives the ceramic specific oxygen permeability values, which may vary from levels slightly lower than those of wood.

AGEING

12
MONTHS

AMPHORA

Italian terracotta ceramic amphora

AWARDS

GOLD & BEST OF SHOW ALMANSA – Mundus Vini 2025 (2023 Vintage)

91 pts – James Suckling (2022 Vintage)

91 pts – Decanter 2024 (2022 Vintage)

GOLD – Concours Mondial de Bruxelles 2024 (2022 Vintage)

TASTING NOTES

The wine shows an intense violet colour across the entire visual spectrum, reminiscent of Syrah grapes on the vine. Dominant primary aromas of violets and spices are accompanied by red forest fruits. Subtle notes of fruit pastry wrapped in an earthy mineral layer imparted by more than 12 months of ageing in terracotta amphorae.

On the palate, the wine offers a medium to full-bodied entry with sweet, fresh and vibrant tannins thanks to its perfectly balanced acidity. The wide range of fruit flavours, silky texture and harmonious integration with the amphora's mineral background make this Atlantic Syrah with Mediterranean influence a true delight for the senses.

FOOD PAIRING



THE BOLD TRADITION
of doing things right