

PIQUERAS

GOLD *Label*



WINE TYPE Red Wine

BARREL TYPE 70% Monastrell
20% Garnacha Tintorera
10% Syrah

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

**GOLD NEVER
goes out of style**

VINEYARD

Grown at 850-900 meters above sea level. Dry-farmed bush vines approximately 50-60 years old. Organic farming methods. Nutrient-poor soils composed of sand and limestone. Low rainfall.

WINEMAKING

Hand-harvested from mid-October. Cold pre-maceration with the skins for three days to enhance color, freshness, and fruity aromas. Alcoholic fermentation lasts around eight days at a controlled temperature of approximately 27°C, followed by seven additional days in contact with the skins, with gentle daily pump-overs to extract fine tannins. Malolactic fermentation takes place in stainless steel tanks with gentle bâtonnage of the fine lees for two months, adding volume and elegance. After malolactic fermentation, the wine is aged for nine months in 500-liter fine-grain, medium-toast French Allier oak barrels.

AGING

9
MONTHS

BARREL TYPE

Second- and third-year fine-grain medium-toast French Allier oak barrels (500 L).

AWARDS

89 PTS – James Suckling 2024 (2021 vintage)
GOLD – Gilbert & Gaillard 2024 (2021 vintage)
GOLD – Sakura 2023 (2020 vintage)
SILVER – Millésime BIO 2023 (2020 vintage)
GOLD – Gilbert & Gaillard 2023 (2020 vintage)
DOUBLE GOLD – China Wines & Spirits Awards 2022 (2020 vintage)
SILVER – Beverage Tasting Institute 2023 (2019 vintage)
GOLD – Sakura 2022 (2019 vintage)
GOLD – Gilbert & Gaillard 2022 (2019 vintage)
GOLD – Mundus Vini 2022 (2019 vintage)
SILVER – London Wine Competition 2022 (2019 vintage)
SILVER – Challenge Millésime BIO 2022 (2019 vintage)

TASTING NOTES

Deep cherry color with crimson highlights. Aromas of ripe black forest fruits with hints of raisins. Smooth and elegant with subtle notes of vanilla, spices, and light Mediterranean scrubland nuances. Medium to full-bodied on the palate, with fine, elegant tannins well integrated with the oak. Long finish, with the characteristic sweet touch of Monastrell and a light floral note from Syrah.

FOOD PAIRING



- Tapas
- Risottos and rice dishes
- Roasted dishes
- Grilled or fried foods
- Grilled red meats
- Cured meats (ham, chorizo, etc.)
- Semi-cured cheeses


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**THE BOLD TRADITION
of doing things right**

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