

# EL PICOTEO



**WINE TYPE** Red

**GRAPE VARIETIES** 70% Monastrell  
30% Syrah

**APPELLATION** D.O Almansa

Serving temperature 16-18°C

## OUR PICOTINTO

Perfect for turning  
bad days around

### VINEYARD

Vineyards located at 750–850 meters above sea level. 30–35 years Bush, dry-farmed vines. Organic farming methods, poor limestone soils and low rainfall.

### VINIFICATION

Harvest begins on September 15th. Spontaneous fermentation with gradual temperature increase up to 29 °C to enhance color, followed by gradual cooling to 23 °C to preserve primary aromas. .

### AGEING

3-4  
MONTHS

### BARREL TYPE

American oak and fine-grain French Allier oak, medium toast (300 L)

### TASTING NOTES

Elegant, silky and intensely fruity red wine. Perfect harmony between tannins, fruit and oak. Long, fruity and persistent finish.

### FOOD PAIRING



- Appetizer
- Grilled dishes
- Red meats
- Aged cheeses, rice and pasta dishes



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of doing things right

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