

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



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

