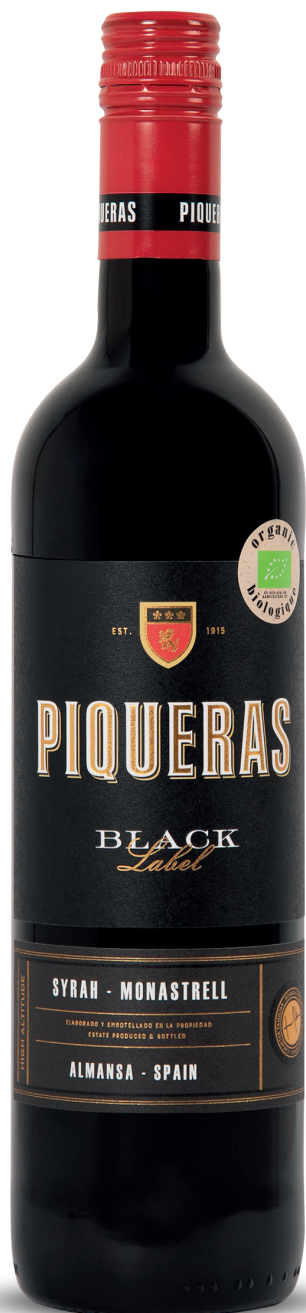


PIQUERAS

BLACK *Label*



ELEGANCE wears black

VINEYARD

Vineyards are located 750–850 meters above sea level. Dry-farmed bush vines and trellised vines aged 30–35 years. Organic farming practices, poor limestone-rich soils and low rainfall.

VINIFICATION

Harvested both manually and mechanically from September 15th onwards. Spontaneous fermentation with gradual temperature increase up to 29 °C to achieve good color extraction, followed by gradual cooling to 23 °C to preserve primary fruit aromas. Gravity racking and barrel aging for 4–6 months.

AGING

4-6
MONTHS

BARREL TYPE

Fine-grain, medium-toast American and French Allier oak barrels (300 L).

TASTING NOTES

Aromatic profile of ripe red cherries, raspberries, crushed blueberries and red plums, with a subtle hint of vanilla. Medium-bodied, deep in color, with fine, well-integrated tannins. Persistent on the palate with a silky, fruit-driven finish.

FOOD PAIRING



- Grilled, roasted or fried dishes
- Roasted red meats
- Rice and pasta dishes
- Cured meats (ham, chorizo, etc.)
- Semi-cured cheeses

WINE TYPE Red

GRAPE VARIETIES 50% Monastrell (organic)
50% Syrah (organic)

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




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