



A WISE WINE

crafted from old vines

VINEYARD

Vineyards located at 750–900 meters above sea level. 45-60 year old dry-farmed bush vines, planted on fresh, sandy plots to achieve softer tannins while preserving fruit expression on the palate. Organic farming practices, poor limestone-rich soils, low rainfall, with average yields of 1.2–1.5 kg per vine.

HARVEST

Hand-harvested during the first week of October, selecting small bunches at optimal ripeness.

VINIFICATION

Continuous maceration at 25 °C for two weeks to preserve primary fruit aromas while avoiding excessive tannin extraction.

AGING



BARREL TYPE

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

TASTING NOTES

Full-bodied and savory, with deep color and a broad spectrum of ripe dark fruit and wild herbal notes. Soft, juicy tannins and well-balanced natural acidity combine to deliver a wine rich in flavor and depth.

FOOD PAIRING



- Grilled or roasted red meats
- Game bird dishes

WINE TYPE Red Crianza

GRAPE VARIETIES 100% Garnacha Tintorera

APPELLATION D.O. Almansa

Serving temperature **16-18°C**



THE BOLD TRADITION
of doing things right

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