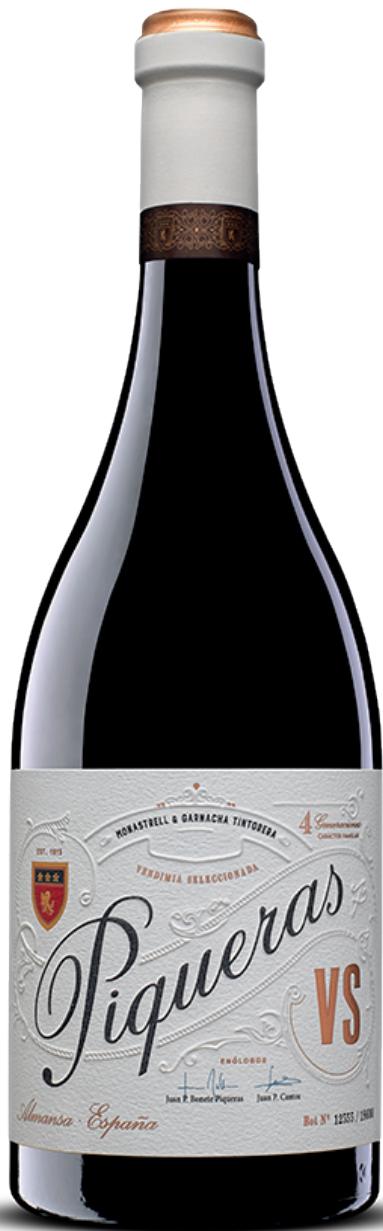




THE DNA OF PIQUERAS bottled to perfection



WINE TYPE Tinto

GRAPE VARIETIES 50% Monastrell
50% Garnacha Tintorera

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

VINEYARD

Selection of the winery's finest vineyards, located at 850 meters above sea level. Centenary dry-farmed bush vines, ungrafted (pie franco), organically farmed, on poor sandy and limestone soils.

VINIFICATION

Hand-harvested in small 12 kg crates. Garnacha Tintorera is harvested in early October, while Monastrell is picked later in the month. Monastrell undergoes cold pre-fermentation maceration for four days in stainless steel tanks to enhance color, freshness and fruit aromas. Garnacha Tintorera undergoes a seven-day cold maceration in new 500 L French oak barrels to achieve greater aromatic complexity and early wood integration.

Monastrell ferments in stainless steel tanks at 28 °C for ten days, followed by seven days of post-fermentation maceration with gentle daily pump-overs. Garnacha Tintorera ferments directly in 500 L barrels at 29 °C for eight days with manual punch-downs, then remains on skins for an additional thirty days to extract fine tannins and build structure.

Both varieties undergo malolactic fermentation in new oak barrels (300 L for Monastrell and 500 L for Garnacha Tintorera), with bâtonnage on fine lees for three months to add volume and elegance. The wine is blended and aged for 15 months in French Allier and American Missouri oak barrels (300 and 500 L), with 25% aged in 500 L barrels.

AGING

15
MONTHS

BARREL TYPE

French (Allier) and American (Missouri) oak barrels.

TASTING NOTES

Deep crimson color. Intense aromas of stewed black fruit, with complex notes of coffee, raisins and plums, complemented by vanilla, cinnamon, clove and coconut, alongside subtle hints of walnuts and almonds. Full-bodied on the palate, with powerful yet elegant tannins perfectly integrated with new oak. Long, silky and profound finish, marked by the maturity of Garnacha Tintorera and the Mediterranean character of Monastrell.

FOOD PAIRING



- Game rice dishes
- Grilled red meats
- Cured meats (ham, chorizo, etc.)
- Aged cheeses