

THE OLD BRICK FACTORY

THE BRICK

that turned into wine



VINEYARD

750–850 meters above sea level. Vines over 30 years old grown on clay and limestone soils.

WINEMAKING

Night harvest of Syrah grapes at their optimal ripeness (mid-October). Cold pre-maceration for 3 days in stainless steel tanks to enhance color and fruity aromas. Alcoholic fermentation at controlled temperature for 10 days, followed by maceration with the skins with gentle daily pump-overs to extract fine tannins. Aged for 9 months in medium-high toast French oak vats.

AGEING



BARREL TYPE

Medium-high toast French oak vats.

TASTING NOTES

Intense cherry-red color with violet hues. Powerful aroma and flavor that perfectly combine the spicy notes of Syrah berries with a distinctive and attractive toasted touch. Medium-bodied, smooth yet powerful on the palate. Ripe tannins perfectly integrated with the acidity. Well-balanced and persistent, with a slightly sweet finish.

FOOD PAIRING



- Grilled meats and cured sausages
- Rice dishes and pasta
- Aged and blue cheeses

WINE TYPE Red

GRAPE VARIETY 100% Syrah

D.O. Almansa

We recommend serving at **14-16°C**




PIQUERAS

THE BOLD TRADITION
of doing things right

BODEGASPIQUERAS.COM