



# PIQUERAS

## BLACK *Label*

- GRAPE VARIETY:** 50% Monastrell (organic)  
50% Syrah (organic)
- D.O.P.:** ALMANSA
- CURRENT VINTAGE:** 2015
- VINEYARD:** 750-850 metres altitude, 30-35-year-old dry-farmed bush and trellised vines, organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall
- AGEING:** 4-6 months
- TYPE OF BARREL:** American & French Allier fine grain medium-toasted oak barrels (300 L)
- AWARDS:** **SILVER** – Berliner Wein Trophy 2016 (2014 vintage)
- VINIFICATION:** harvest starting 15 September, spontaneous wild fermentation with gradual increase in temperature up to 29° C. to obtain good colour and then a gradual decrease to 23 °C. to preserve the primary aroma of the fruit, racking by gravity, 4-6 months in oak
- TASTING NOTES:**  
Ripe red cherries, raspberries, crushed boysenberries, red plums and a touch of vanilla spice on the nose. Medium-bodied and deep in colour with well integrated fine juicy tannins, persistent and soft on the palate with a silky fruit-forward finish.
- FOOD PAIRING:**  
Enjoy this smooth red by itself or with grilled, roasted or fried dishes, barbecued red meats, rice and pasta dishes, cured salted meats (jamón, chorizo) and semi-cured cheeses.

Best served at 16-18 ° C.



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BODEGAS Y VIÑEDOS

