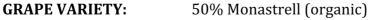




PIQUERAS





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.







