

# EL ABUELO

*de Piqueras*

## TEMPRANILLO – MONASTRELL

*“Unoaked wine made from sustainably-grown grapes from our select plots located at the heart of the Almansa region at an altitude of over 750m”*

**GRAPE VARIETY:** 70% Monastrell 30% Tempranillo

**D.O.P.:** ALMANSA

**CURRENT VINTAGE** 2019

**VINEYARD:** 25-35-year-old dry-farmed bush & trellised vines  
750-850 metres altitude  
organic farming methods  
nutrient-poor and limestone-rich soil  
scarce rainfall

### VINIFICATION:

High-altitude Monastrell and Tempranillo grapes are sourced from dry-farmed 25-35-year-old bush & trellised vines from select vineyard plots. Grapes are harvested from the beginning of September (Tempranillo) to the end of October (Monastrell) maceration and fermentation of each variety separately during three to four weeks at 27-28 °C.

### TASTING NOTES:

Vibrant deep colour with rich aromas of red summer fruit, cassis and sage. Medium-bodied with well-integrated and finely polished juicy tannins, persistent and soft on the palate with an intense silky fruit-forward finish.

### FOOD PAIRING:

Enjoy this rich red on its own or with grilled, roasted or fried dishes, barbecued red meats, rice and pasta dishes, cured salted meats (jamón, chorizo, etc.) and semi-cured cheeses.

Best served at 16-18 °C



**PIQUERAS**  
BODEGAS Y VIÑEDOS