

PINCERNA SUMILLER

GRAPE VARIETIES 100% Prieto Picudo
VINTAGE 2018

ALCOHOL CONTENT 14.5%
TOTAL ACIDITY 4.8 g/l
PH 3,7

LOGISTICS Boxes of 6 - 750 ml.
EAN CODE 8437021630046

VITICULTURE AND ENOLOGY

In this wine usually the grapes come from three well differentiated areas, one in the north of the denomination, in the valley of Villacalbiel, with an altitude of 800 meters and stony-sandy soils with some clay content and a particularly low Ph, which implies that the vineyard is a survivor. In this area there are very old vineyards, possibly around 100 years old, from where some grapes are collected for this wine, which will be mixed with the rest. There is also another area in the south that is Gordoncillo, a town well known for its tradition in viticulture. The soils are stony-clay with some sand and lots of stones and all located at an altitude of 740 meters. Finally also in the south, the area of Grajal de Campos with very fertile and nutrient-rich soils, located at 800 meters of altitude.

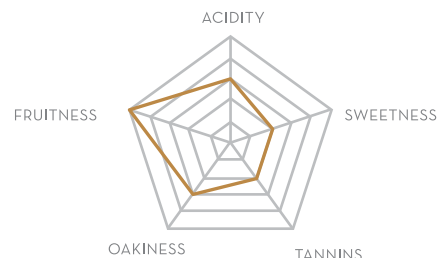
The types of plantation are very diverse, trellises in the two southern areas and bush vines in the northern area.

When the grapes arrive at the winery, the bunches are destemmed and slightly pressed, and directly sent to the fermentation tank, where they ferment at 26°C. Once the fermentation finishes, the must is separated from its skins. One part is transferred to oak barrels where it undergoes malolactic fermentation and the other is kept in stainless steel tanks where it will also undergo malolactic fermentation. The part that makes the malolactic in tank is transferred to oak barrels, where it remains for as long as the winemaker determines.

TASTING NOTES Intense colour with many violet tones. On the nose it reminds us of macerated black fruits, as if it were a mixture of blackberries, cherries, blueberries and endrins. At the same time you can notice a series of aromas of chocolate, coffee and tiramisú, which combine perfectly with black fruits. On the palate it seems that we are taking the essence of a black fruit chocolate with liquor. Unctuous and full-bodied.

PAIRING Imagine a meal or dinner, let's say any day in November. First of all, we order the wine, because it will act as our advisor (already indicated by its name "Sumiller"). The array of possibilities opens up, such as a good cecina from León, a tongue cured with virgin olive oil and some lamb chops. Also a good steak or Iberico meat with Torta del Casar cheese. This wine is one of the few that can even be drunk after dessert.

TEMPERATURE Recommended consumption temperature 16°C.



VMF PALLET: 23 cases /layer - 115 cases per pallet
EURO PALLET: 19 cases /layer - 95 cases per pallet