

EL PICOTEO

“A group of friends, great fruit-forward refreshing wines, happiness, fun and moments to enjoy and to share – the art of EL PICOTEO”

GRAPE VARIETY: 70% Monastrell 30% Syrah
D.O.: ALMANSA

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: 3-4 months
TYPE OF BARREL: American & French Allier fine grain medium-toasted oak barrels (300 L)

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, 3-4 months in oak.

TASTING NOTES:
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

