

PRIETO PICUDO TINTO



THE WINE

As a young red wine, it is well-balanced overall, with an attractive color and aromas of fresh fruit, including black plum, blackberry and sour cherry, alongside riper fruit notes of very ripe strawberry and cherry. The palate offers a pleasant, rounded sensation.



HARVEST & WINEMAKING

D.O.: León

Varietal composition: 100% Prieto Picudo

Harvest & Vinification: sourced from vineyards between 20 and 30 years old, this wine from León, made from Prieto Picudo, undergoes both alcoholic and malolactic fermentation in stainless steel tanks.



TECHNICAL DATA

Alcohol: 14.5%

Acidity: 4.6 g/l



FOOD PAIRINGS

Perfect with oily fish, semi-aged cheeses, pasta, pork, duck and veal, as well as hearty stews.



TASTING NOTE

Deep cherry-red in color with violet hues.

Very distinctive and expressive, showing aromas of red berries, blueberries and wild berries, complemented by notes of licorice and eucalyptus.

Savory and flavorful on the palate, with a subtle touch of bitterness and a pleasant finish.

PRODUCER PROFILE

Estate owned by: group of partners

Winemaker: Andrés Martín

Region: Grajal de Campos (León-Spain)

