



HARVEST DATE: September and October 2009

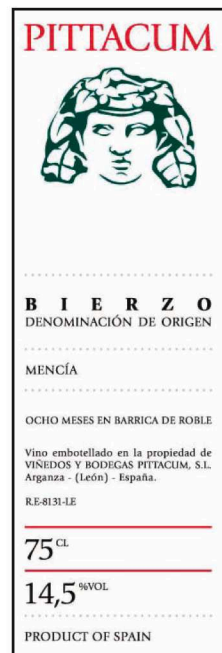
SUGAR CONCENTRATION AT HARVEST DATE: 238 gr/l

ALCOHOL CONTENT: 14% vol

BOTTLED: Spring 2011

LAUNCHED: Summer 2013

PRODUCTION: 180.000 bottles



2009

A mild and rainy winter preceded a spring whose rains and distribution did not affect the health of the grapes. It will help to balance the hydric stress of previous winter and guarantees enough water in the soils.

The rain and cool temperatures of the last week of May, coinciding with the flowering period, caused bunches with less grapes and lowered total yield by 25%.

After a hot and dry summer, the cold nights of a mild autumn lengthened the ripening. As a result, harvest delays till the late days of October. A balanced harvest where varietal characteristics are strongly expressed, the magnificent acidity contributes freshness and the great polyphenolic concentration meatiness and structure.

VARIETY

100% Mencía.

VITICULTURE

The Pittacum vineyards benefit from rich soils in the valley and alluvial, chalky in the mountains, giving the Mencía grape varied flavors. The mild, temperate climate typical to this region allows for early harvesting, traditionally 30 days before Castille and the Rioja. The fruit is sourced from 50 to 80 year old vines on the Pittacum estate. The vineyard prides itself on their environmentally friendly, sustainable viticultural practices.

VINIFICATION

Harvested from old growth vines, the fruit is gently crushed and traditional fermentation takes place in stainless steel tanks. Manual cap-plunging, pumping-over and long maceration time allows for selective extraction of tannins. Malolactic fermentation occurs naturally. The wine is aged for eight months in French and American oak.

TASTING NOTES

Ruby red in color, this wine is reminiscent of plums and violets on the nose. Fresh raspberry and cherry fruit flavors with a hint of chocolate fill the mouth. Finishes with a hint of sweet vanilla and toffee.

WINEMAKER'S COMMENTS

Drink slightly chilled. Decanting is recommended. Best if consumed in the next three and half years. Optimum consumption temperature: between 14 °C and 16 °C.

FOOD MATCHING

Red meat, especially lamb chops or roasted rabbit, cheese and charcuterie.

