

PINCERNA ROSÉ

GRAPE VARIETIES 100% Prieto Picudo
VINTAGE 2019

ALCOHOL CONTENT 13%
TOTAL ACIDITY 5,59 g/l
PH 3,22

LOGISTICS Boxes of 6 - 750 ml.
EAN CODE 8437021630022

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. Mixing the three zones, has a very important advantage as you can choose the percentages of grapes used depending on what the vintage looks like. For example, in warmer years the proportion of grapes from the northern area with higher altitude is increased, and in colder years more grapes come from the south.

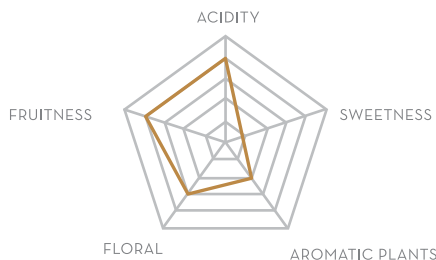
Whenever possible, a night harvest is carried out, to take advantage of the natural colder temperatures. When grapes arrive at the winery, they are destemmed and slightly pressed, and sent to the stainless steel deposits where they will be cooled even more, and will remain macerating for a few hours until the must obtains the desired color. The main objective of maintaining the must at low temperatures is to avoid any type of oxidation and thus avoid losing the minimum aromatic compound.

The must is bled by gravity and is transferred to another stainless steel tank so that it decants for 24 hours, always without breaking the cold chain. After 24 hours we end up with a clean must, which is what ferments in stainless steel tanks at a controlled temperature of 14°C.

TASTING NOTES Fuchsia red colour, very attractive and lively. In the nose we find a sea of aromas in motion. Starting with wild strawberries and raspberries, mixed with bone fruits, such as apricots and peaches. We also find floral aromas such as magnolias. In the mouth the balance and freshness is surprising, and invites you to have a second glass.

PAIRING Pairs very well with the sunset on a terrace, and if we get a little hungry, it would be nice to accompany it with a little cod carpaccio, a salad with salmon or a bluefin tuna tartare. And why not a legume salad with carabinieri or a good grilled octopus.

TEMPERATURE Recommended consumption temperature 10°C.



VMF PALLET: 28 cases /layer - 140 cases per pallet
EURO PALLET: 21 cases /layer - 105 cases per pallet