

## Pincerna Prieto Picudo Tinto

Grape Variety:	100% Prieto Picudo
Vintage:	2023
Alcohol %:	14% vol
Total Acidity:	5,33 g/l
pH:	3,71

**Viticulture and enology:** the vineyards where this grape comes from are located both in the northern part of the DO and in the eastern part of the province of León. The soil composition of these vineyards is called Xerochrept: they are not very deep soils (100-150 cm). They have a low organic matter content, its pH is slightly acidic and the texture is sandy loam and sometimes also slightly clayey. The altitude is 800 meters, which provides ideal conditions for the generation of aromas and color due to the thermal changes between day and night. These vineyards are trained on trellises with a planting density of approximately 2200 vines per hectare. The average age of these vineyards is around 30 years.

The grapes are harvested at night to take advantage of the cooler temperatures, given the importance of the aromas in this wine. The grapes are processed when they arrive at the winery. They are destemmed, but not crushed, and are sent to a stainless steel tank where they will ferment at a controlled temperature of 22°C. As the grapes are destemmed, but not crushed, this confers very intense fruity aromas.

Once alcoholic fermentation is complete, the wine is separated from the skins and it is allowed to undergo the so called malolactic fermentation.

**Tasting Notes:** cherry red color, with purple tones. The nose is reminiscent of blackberries, cherries, blueberries and fresh black plums, along with a touch of toffee. The palate is captivatingly balanced and smooth, and there is a sensation of fruit all around the mouth, that also reminds us of the sensations experienced on the nose.

**Pairing:** It captivates us from the first sip. We can accompany it with some soft cheese, a little bit of cecina de León (similar to beef jerky) or a soft smoked sausage. It also goes very well with legumes, or free-range chicken with prawns.

