

**petit**  
**littacum**



## ANALYSIS

**HARVEST:** September 2016

**SUGAR CONTENT AT HARVEST TIME:** 239gr/l

**ALCOHOL:** 13,5% vol

**BOTTLED:** April 2016

**PRODUCTION:** 200.000 bottles

**LAUNCHED:** May 2017

## 2016

Generally speaking, the winter was mild, although it ended in February marked by the lowest temperatures for the season, keeping the vines in vegetative resting stage.

The marked delay in bud break due to a long, chilly, rainy springtime having ended with the last rainfalls no less than well into the first week of June. This wet weather at the time of bud break irremediably wiped out part of the harvest.

The high temperatures throughout July and August made it possible to partially make up for the delayed vegetative cycle, veraison having commenced the first week in August. Harvesting began on September 19th and ended on October 15th. During the days of harvesting, El Bierzo had perfect weather, combining cool nights with dry, mild days, thus ensuring rich, excellently balanced, fresh wines.

## PRODUCING REGION

El Bierzo - León - España

## VARIETY

Mencía 100%

## VITICULTURE

This grape is grown, just as those used to make the Pittacum wine, in small parcels planted with century old Mencía vines dotting the slopes of the mountain ring that comprises the wine growing Bierzo region.

But the Petit is grown in cooler clayish soils found in the sharp east and north facing slopes of the mountain range, the land that reflects with greater precision the purest Atlantic style of the Region.

## VINIFICATION

The grapes arrive to the winery in small 12 kg boxes. They are manually selected in the sorting table bunch by bunch. After destemming them and without pressing, the selected bunches are conveyed to the fermenting tanks where they remain 15 days at 25°. During this time the wine making is aided by capping and must siphoning for the purpose of selective extraction and preserving all the fruit. Then the wine spends a short period (3 months) in the barrel.

## TASTING NOTES

Intense color, elegant nose, red fruit. Fluid and juicy in the mouth. Hidden wood notes.

## WINEMAKER'S COMMENTS

The marked Atlantic character is the best and most particular expression brought by this Petit 2016.

## FOOD MATCHING

Petit is a wine easy to marry with a great range of foods and dishes.

Succulent traditional legume stews, poultry and rice made with it, cephalopods like octopus, blue fish, "chacinas", sautéed or stewed mushrooms, omelets, and also fish "empanadas".

