

PITTACUM



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2011

Bierzo

Denominación de Origen

Mencia

Product of Spain



ANALYSIS

HARVEST: September 2011

SUGAR CONCENTRATION AT HARVEST

DATE: 245 gr/l

ALCOHOL: 14,5% vol.

BOTTLED: Spring 2012

LAUNCHED: Winter 2016

PRODUCTION: 180.000 bottles

2011

A cold and wet winter gives way to a rainy spring, which guarantees enough water on the ground. The summer is hot and dry, contributing to a slow ripening. As a result, the harvest is delayed, starting the last days of September, ending in the middle of October. These circumstances translate into intense, elegant, fresh and coloured wines. Without a doubt one of the best and most balanced vintages of recent times.

VARIEDAD

Mencia 100%

VITICULTURE

Forty hectares of old vineyards distributed into two hundred parcels on the hillsides of the mountain belt that makes up the Bierzo wine growing region are the source that nourishes Pittacum. Fifteen years studying the properties of a large quantity of soils have been necessary to get to know our territory in depth and select those soils that are eminently suited for wine growing. Soils that are usually on a slope, deep, well drained, and moderate fertility that imbue the vines with a contained vigor and promote correct grape ripening.

VINIFICATION

The grapes arrive at the winery in small 12 kilo boxes. Bunch by bunch they are selected at the sorting table. Winemaking takes place in stainless steel tanks with light cap plunging and must siphoning during fermentation, that usually lasts about 15 days at 25 °C degrees.

The wine was bled and kept in the tank for a month before taking it to French and American oak barrels with 220 liters holding capacity. For the eight months the wine stays in the barrel and it remains undisturbed by racking. After bottling another long two year period of repose begins.

TASTING NOTES

Highly colored with an elegant nose. Lively and fresh red fruit, species, chinese ink and minerals. Fluid and juicy palate with a very long mouth.

WINEMAKER COMMENTS

Wine is a product of the earth and therefore is naturally associated to its terroir. Drinking a bottle of Pittacum must then transport us to its place of origin, serving as medium to perceive and feel the nuances and the essence of the land of the Bierzo and its climate. A healthy and pleasurable feeling.

PAIRING

Pittacum's profile allows for a rich and varied matching to dishes and foods: grilled or stewed meats, legume pottages, certain ways of prepare fish, but also cold meats, cheeses, pasta, empanadas (Galician savory pie), salads when properly dressed.

