

ANALYSIS

HARVEST: October 2010

PRODUCTION: 15.000 Bottles

SUGAR CONTENT AT HARVEST TIME:
250 gr/l

ALCOHOL CONTENT: 14,5 %

LAUNCHED: 2016

BOTTLED: Spring of 2012

2010

The vine vegetative cycle in 2010 went well and took place at the best possible time following a winter dry and cold in principle which ended with abundant precipitation in the form of rain and snow during February and March. Early spring also brought a great deal of rain and mild temperatures.

During late May and early June, the vines flowered in good temperatures and no precipitation, satisfactorily producing a good fruit set and a start indicative of an abundant harvest.

July and August were dry and hot, with cool nighttime temperatures.

Harvesting commenced on September 4th and continued without any rain.

VARIETY

Mencía 100%

VITICULTURE

The plots of land that produced the best wines have been known from time immemorial in the Bierzo region. The finca areixola, a centuries old vineyard is located in one such site and planted in a high density pattern with gobelet shaped vines as dictated by tradition. This vineyard only admits manual care, its soil, unblemished and uncompacted by heavy machinery only knows the footprints of the wine growers.

VINIFICATION

The grapes arrive at the winery in small 12 kilo boxes. Bunch by bunch they are selected at the sorting table and crushed without destemming. Winemaking takes place in stainless steel tanks with light cap plunging and must siphoning during fermentation, that lasted 15 days at 28 °C degrees. After a 20 day maceration period the wine was bled and kept in the tank for two more weeks before taking it to new French oak barrels each having 220 liters holding capacity. At the end of the spring, with the coming of good weather and favored by rising temperatures malolactic fermentation begun inside the barrel, lasting from the beginning to the end of June of 2011. Still the wine remained in the barrel to meet the requisite 14 months of repose during which the wine is left undisturbed in the cellar without a single racking. Afterwards it is bottled and another period of long repose begins that will last for two more years.

TASTING NOTES

Rich color. Elegant, red fruit, cherry and currants, pure Mencía fragrance. Later the mineral component appears as earth and stone. Structured in the mouth, balanced and fresh, ends after a long palate. A clean, straightforward and deep wine.

WINEMAKER'S COMMENTS

This vineyard has passed to us the wisdom of our ancestors, our winemaking history and a commitment to our natural environment. It has inspired us to make a wine bound to its soil and climate that was representative of our terroir.

FOOD MATCHING

Lamb and kid roasts, beef and game stews cooked in wine, grilled meats are some examples of the many other food preparations that are ideal to be paired with Pittacum Aurea, such as, and why not, fish cooked in their own juices. We recommend avoiding very hot spicy flavors.

