

## THE REGIÓN

The región, is very close in proximity to the city of León, which is surrounded by the River Esla. The high elevated altitude of the plain is between 750/860 metres above sea level and the close proximity to the mountain range Picos de Europa, gives place to a strong continental climate, with very noticeable sharp maximum and minimum temperatures and very pronounced differences between night and day temperatures. This favours the development of aromatic substances on the grape's skin. The average annual rainfall is approximately 500mm which shows the lack of rainfall.

The territory is flat with poor and pebbly soil from an alluvial origin. These lend way to optimum conditions for internal drainage and provide sufficient capacity for water retention, aeration and penetration from the roots.

The old wine cellars are very characteristic of the area. They are hand-dug cellars from clay which help make the most from the unevenness of the land. The cellars create the most natural and ideal "micro-climate" which allow the production and ageing of the wine

## THE PRODUCER

During generations the Alonso family have been dedicated to growing and making wine. Following this family tradition, Rafael Alonso, founder of Viñedos y Bodega Pardevalles in 1949, originally produced liquor and wine.

Nowadays, under the technical management of the founder's grandson, also called Rafael Alonso, the wine cellar has modern installations, such as 34 hectares of their own vineyards. They still produce wine of an exclusively high quality from the indigenous grape varieties: Prieto Picudo and Albarín Blanco.



## FOOD PAIRING:

Ideal with fish, shellfish, pastas and rice. Serve at 8°-10°

## PRESERVATION:

Best consumed in the following 2 years

## LOGISTIC INFORMATION:

Formats Available 12 x 750ml/12.

Europalet with 48 cardboard boxes of 12 bottles.

Weight of a bottle — 1,3 Kg Weight of a box—16 Kg

EAN— 8437002702069

## THE GRAPE

Prieto Picudo grape is a unique variety in the world and is cultivated in the south of León. It's easy to distinguish due to its compacted cluster. Its grapes are in the shape of a pine nut and they are very dark. They have a high content of sugar, acidity and colour/ tannins being without any doubt the Spanish red wine grape with the highest concentration of these three critical components all the same time.

Used to being grown in extreme conditions, the Prieto Picudo grape is a jewel in the Spanish wine growing world and it gives place to intense aromatic and personal wines when they are young and thanks to the must-skin relation, they have exceptional characteristics to enable ageing.

## THE WINE

The wine is elaborated 100% from the Prieto Picudo grape. The harvest is done mechanically at night. Pellicular maceration takes place during 4 days. Fermentation occurs in stainless steel truncated deposits of 150 hl at a constant temperature of 22°C. Fermentation and maceration with grape skins happens between 14 and 18 days. Malolactic fermentation in deposits and ageing on their lees.

### SIGHT:

Intense cherry colour with bluish tones.

### SMELL:

Mature fruit, variety, hints of black liquorice.

### TASTE:

Fresh, well structured, all-round persistent wine.

**ALCHOLIC CONTENT: 13,5%**

### AWARDS AND PRIZES:

Silver medal in the Decanter World Wine Awards 2011  
Bronze Medal in the International Wine Challenge 2011

### OTHER WINE RANGES:

Pardevalles Rosado Rose  
Pardevalles Tinto Young Red Wine  
Pardevalles Gamonal Aged Red Wine 12 Months  
Pardevalles Carroleón Aged Red Wine 19 months

