



CARROLEÓN

Prieto Picudo Reserve, 20 months in barrels

The wine is made 100% from the Prieto Picudo grape originating from Pago Carroleón. Organic vine growing. Hand harvesting in boxes of 15 kg. Pre-fermentation maceration for 3 days. Fermentation in 150 hl tapered stainless steel vats at a constant temperature of 26 °C. Fermentation and maceration with the skins. Malolactic fermentation in vats. Aged for 24 months in 225-litre French oak barrels, located in an underground winery which is more than 300 years old.

TASTING PROFILE SHEET: An intense dark cherry red colour, with purple hues. An aroma of ripe fruits blended with spiciness and toasted notes from the barrel. Long and complex on the palate. The bitter notes of the tannins merge perfectly with the fruitiness, resulting in a well-balanced and unctuous wine with an excellent aftertaste.

ALCOHOL CONTENT: 14%.

PAIRING: Ideal for accompanying any type of meat, stew, pâtés, or hard cheeses. Serve at a temperature between 16 and 18 °C.

STORAGE: Optimum consumption in the next ten years.

IN THE NEWS

92.5 Verema points.

92 Guía ABC points.

92 Guía Peñín points.

91 Proensa points.

9.2 points in El País.

300 Best Wines in the Vino y Gastronomía Magazine. 83rd Best Wine from Spain.

91 points in El Mundo's Wine Guide.