



GAMONAL

Prieto Picudo, aged for twelve months in barrels

The wine is made 100% from the Prieto Picudo grape originating from Pago El Gamonal. Hand harvesting in boxes of 15 kg. Cold maceration for 4 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 twelve months in 225-litre French oak (60%) and American oak (40%) barrels, located in an underground winery which is more than 300 years old.

TASTING PROFILE SHEET: An intense dark cherry red colour, with garnet undertones. An aroma of ripe red fruit blended with toasted notes from the barrel and smooth hues of liquorice which are characteristic of the variety. Potent, fresh, varietal. The bitter notes of the tannins merge perfectly with the fruit, resulting in rich fleshy sensations and an excellent aftertaste.

ALCOHOL CONTENT: 14%.

PAIRING: Ideal with any type of grilled meat, red meats, game, cold meat, roast lamb, lamb chops, and hard sheep's cheese. Serve at a temperature between 16 and 18 °C.

IN THE NEWS

90 Verema points.

92 Guía Peñín points.

91 points in the *Vino y Gastronomía Magazine* - 94th Best Red Wine from Spain.

91 Wine & Spirits points.

PRIZES

Silver Medal at the 2011 Concours Mondial de Bruxelles

91 Wine & Spirits points.

Silver Zarcillo 2015