



PARDEVALLES RED

Prieto Picudo young red

The wine is made 100% from the Prieto Picudo grape. Mechanical, nocturnal harvesting. Cold maceration for 4 days. Fermentation in 150 hl tapered stainless steel tanks at a constant temperature of 22 °C. Fermentation and maceration with the skins. Malolactic fermentation in vats and aged over fine lees.

TASTING PROFILE SHEET: An intense cherry colour with bluish hues. Ripe, varietal fruit, tones of black liquorice. Fresh, well-structured, full-bodied and lingering.

ALCOHOL CONTENT: 13.50%.

PAIRING: Can accompany starters, cold meats, pasta, roasts, and hard cheese. Serve at a temperature between 14 and 16 °C.

IN THE NEWS

90 Guía Peñín points.