PUNTO Y SEGUIDO

PUNTO Y SEGUIDO – GARNACHA VIÑAS VIEJAS

Varieties: 100% Grenache +40 Years

Oak: French Oak, 9 months

Planting: Traditional, 2,5 x 2,5

Terroir: Slate and Quartzite

Harvets: Hand-Picked

Total Production: 150.000 bot.

Winemaking: The grapes were harvested by hand, as soon as they reached optimum maturity in each parcel. They were collected, and transported to the winery in small cases, before being selected by hand on a selection table. Individual parcels were cold-soaked for 4 days, prior to fermentation. Cold maceration. Fermentation in stainless controlled temperature (between 25 ° C - 28 ° C). Descube 20 days.

Tasting Note:

View: Colour is deep cherry-red, with a bright rim.

Nose: The nose is very floral (particularly violets and orange blossom), spiced and grassy.

<u>Taste</u>: On the palate there's a good taste of ripe cherry, is full-bodied, with balanced tannins and a nice aftertaste.

Gastronomy: Ideal accompaniment for cured ham, stews, game and meat dishes.

Service: 16 - 18 °C.

Awards: Vintage 2009, Wine Advocate 91 points (Robert Parker).

Vintage 2010, Silver Medal – Int. Challenge The Best Spanish Wines for the USA

Vintage 2010, Silver Medal – International Wine Guide 2013 Vintage 2011, Gold Medal – MUNDUS VINI 2015, Alemania





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TECHNICAL DATA:

Degree: 14% Vol.

Ph: 3,45

Acidity: 5,30 gr/l en Tartaric

Volatile Acidity: 0,59 gr/l

Reducing Sugar: 1,5 gr/l

SHEET LOGISTIC:

Bottle: Lightweight Burgundy

Cork: Natural

Capsule: White-Red Mixed

Labels: Punto y Seguido

Box: PUNTO Y SEGUIDO, with separators

