

Peique

TINTO MENCÍA

Variedad

100 % Mencía.

Viñedo

45 - 55 años.

Altitud

450 - 580 m.

Vendimia

Manual.

ELABORACIÓN

Maceración de la uva

3 - 5 días a 4 - 6°C.

Fermentación alcohólica

6 - 10 días.

NOTA DE CATA

Color rojo picota con intensos tonos violáceos. En nariz destacan las notas de frutos rojos maduros, flores azules y carácter mineral. Excelente carnosidad en la boca, perfumado, amplio y sabroso.

Maduro y concentrado.

Grape variety

100% Mencía.

Vineyard's Age

45 - 55 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentation maceration

3 - 5 days at 4-6°C.

Alcoholic fermentation

6 - 10 days.

Maceration

4 - 10 days.

Malolactic fermentation

5 - 9 days.

Aging

2 months in stainless steel tanks breeding on fine dregs and 2 months in bottle racks.

Production

180.000 bottles.

Maturation potential

1 - 2 years.

TASTING NOTES

A black cherry with intense violet hues coloured mature wine. Highlighted on the nose are ripe red fruits, minerals and blue flowers. Fine and exquisite on the palate as it is fleshy, fragrant, and full bodied.

Ripe and concentrate.

