

# Pardevalles Gamonal



## **Grape:**

100% Prieto Picudo (Autochthonous grape from Valdevimbre, León, Spain)

## **Elaboration:**

After a rigorous selection during the vintage and a careful transportation; the destemmed grape bunches are placed in stainless steel deposits where they will be subject to a prefermentative cold maceration. After this process the grape juice together with the skins and stems of the grapes is fermented and macerated under controlled temperature. When ideal levels of sugar and density are reached the wine is devatted and pressed.

Afterwards, the temperature of the cellar is corrected to stimulate the malolactic fermentation of the wine. Once the malolactic fermentation is completed the wine is tasted, evaluated and classified definitely.

The wine designated for aging or “*crianza*”, as it is our wine Pardevalles Carroleón, goes into barrels and it is stored in a trecentenary hand dug cellar-cave. This cellar-cave provides us with the ideal conditions for a slow and prolonged aging of wine: a constant temperature of 12° C and between 75-80% of humidity throughout the year. After the process of aging wine or “*crianza*” is completed, its lays flat in the bottles during 9 months

**Tasting note:** An intense cherry-garnet colour. In glass it shows a good formation of tears. In nose Bouquet of mature fruit blended well with roasted hints and light touches of liquorice proceeding from its aging in barrel. In mouth: Strong and fresh. The bitter notes of the taninns mix perfectly with the fruit taste, achieving the rich, fleshy sensation and a long lasting after taste

**Test card:** Alcohol: 14.6%

Vol. Total acidity: 5.3 g/l

Volatile acidity: 0.48 g/l of acetic acid

pH: 3.60

Malic Acid: 0.0 g/l

Free sulfur dioxide: 25 mg/l

Residual Sugar: 2.8 g/l

**Ideal temperature:** 16 – 18° C