

# PICARO DEL AGUILA TINTO



**VINTAGE**  
2013

## PRODUCTION

8.135 bottles, 180 Magnum, 30 bottles of 3 Lts. and 18 bottles of 5 Lts.

## VINES – SOIL – FARMING

The Picaro del Aguila Tinto is a wine made from oldest vines in the village of La Aguilera at a medium high of 860 meters. They are placed in the north faced hillsides overlooking the river Gromejon Valley. Soils are clay and limestone.

Here the vineyards are mainly Tempranillo, but like old vines everywhere, there are many other varieties, red and white, mixed in, like blanca del pais, garnacha, bobal, tempranillo gris... Rather than separate these varieties we feel that a true representation of these sites is best captured by co-fermenting them.

These vines have an age of more than 75 years and have been grown in a traditional way. Organic farming currently.

## ELABORATION

Non destemmed grapes and trodden with the feet following the tradition. Whole cluster natural yeast fermentation in concrete tanks and very long malolactic fermentation in barrel. Not clarified, not fined. It is a bright, vibrant and aromatic organic wine.

## AGING

15 months in French oak barrels.

