

PRODUCTION

61.757 botellas and 1.979 magnum.

VINES / SOIL / FARMING

Pícaro del Aguila Tinto is a wine that comes from old vines in the village of La Aguilera, located at an average altitude of about 860 meters. The soils are limestone with pebbles and red clay influence, and they are located on north-facing slopes overlooking the valley of the Gromejón river.

The predominant variety is Tempranillo, but as these are old vines, other red and white varieties are mixed, such as albillo mayor, garnacha, bobal, tempranillo gris.... Instead of elaborate these varieties separately there are many others varieties, red and white, mixed in, like albillo mayor, garnacha, bobal, tempranillo gris...Rather than separate these varieties we feel that the best representation of these terroirs is achieved by vinifying all of them.

All these vines are over 80 years old and have been cultivated in a traditional way. Currently their cultivation is certified as organic, also making an adaptation of biodynamic practices to our Castilian climate.

It's a fresh wine due to the type of viticulture practiced and thanks to the north orientation of the plots, ideal to offset the summer heat.

ELABORATION

Fermentation is carried out in concrete tanks, where the grapes are trodden with the feet following tradition. The bunches are introduced without destemming (whole grape harvest). Malolactic fermentation occurs naturally slowly in oak barrels.

Not clarified nor fined so it may contain natural sediments. It contains sulfure in very low quantities.

It is a serious yet vibrant and aromatic wine with great length.

AGING

Takes place for 14 months in French oak barrels.

