

PARDEVALLES • GAMONAL

TYPE
RED TIERRA DE LEÓN

LOCATION
VALDEVIMBRE, LEÓN. CASTILLA Y LEÓN, SPAIN



VINEYARD

Grape Varieties: Prieto Picudo
Vines Age: 30 years old
Elevation: 2,700 ft
Soil: Clay and pebbles
Climate: Continental with a slight Atlantic influence
Harvest: Manual in 15 kg cases

WINEMAKING

Winemaker: Rafael Alonso
Fermentation: Temperature-controlled stainless steel vats
Maturation: 12 months in both French and American oak barrels

WINE

Alcohol: 14 %
Production: 1,000 cases

PITCH

- Small production
- Indigenous grape. Entirely single Estate grown-grapes
- Maturation in barrels, underground cellar over 300 years old
- Unfiltered
- Vegan wine
- Organic with some biodynamics aspects
- No use of herbicides and fertilizers. No irrigation
- Drink over the next 10 years

TASTE

Blackberry, licorice, sloe, mocha, toast, lively, robust

THINK

Nebbiolo, Xinomavro, Montalcino

AWARDS AND PRIZES

The Wine Advocate: **90** (2006)
Wine & Spirits: **91**
Silver medal in the Bruxelles World Wine 2011

