

SIERRANORTE

bodega

1564 PETIT V. RED ORGANIC 2018

GRAPE VARIETIES

Petit Verdot 100%



VINEYARD AND TERROIR

Location: Las Maricas-Los Terreros and La Cuesta.
Altitude: 700-740 metres.
Climate: Continental made milder by Mediterranean influence.
Soils: Medium-deep sandy limestone.
Age of the vines: 22 years.
Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grape for this vegan and organic wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour rapid assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

Night harvest of grapes. A pre-fermentation cold soak is done to help release aromas. This is followed by a temperature-controlled alcoholic fermentation, during which the must stays in contact with the skins until the end of the process. The wine is then aged for ten months in American and French Bordeaux barrels. The processes leading up to the bottling (fining, stabilisation and filtering) are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A ruby-red colour with light purple glints. Mineral notes on the nose with red berry fruit, ripe blackberry notes and liquorice coming through together with hints of oak, toffee and vanilla. Lots of volume and complexity on the palate. Very long and elegant.

SERVING RECOMMENDATIONS

Excellent with stews, roasts, red meat, small game dishes, cheese or rice dishes.
Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.

AVAILABLE IN BOTTLES OF 75cl.

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