



BARCILLO

Rosado



ROSE WINE

NAME: Barcillo
Rose wine

ORIGIN: D.O Tierra de León

VARIETAL BLEND: 100% Prieto Picudo

HARVEST: after green pruning and leaf removal, hand-picked with small crates sorting to the table.

ALCOHOLIC FERMENTATION:

Duration: 6 days
Temperature: 22°C

ANALYSIS:

Alcoholic content: 13.6%
Volatile acidity: 0.35 gr/lit
Sulfuric acidity: 4 gr/lit
Residual sugar: <1.9 gr/lit
Ph: 3.39

METHOD OF CLARIFICATION: bentonite

FILTRATION: filtered

ELABORATION: "madreo" ancestral technique consisting in adding complete bunches in perfect sanitary condition to the must during fermentation. The intracellular fermentation within each grape confers the wine more colour, and body, and fine carbonic bubbles (aguja).

VARIETAL BLEND: Prieto Picudo 100%.

The Prieto Picudo grape is unique in the world and it's cultivated almost exclusively in the South of the province of León.

Both the bunches and grapes are small and the grapes are oval shaped. The production of grapes per hectare does not exceed 5.500-6000 kg.

The wine obtained from this variety possesses impressive fragrances to mature fruit and very good aptitudes for the aging.

TASTING NOTES:

Clean and brilliant wine. It shows raspberry colour with fine bubbles. Intense fruit and flower aromas. Balanced and with a hint of bitterness characteristic of this variety and elaboration technique.

PACKAGING:

Bottle:

Format: Bordeaux

Capacity: 750 ml

Transport case: 12 bottles 750 ml