



BARCILLO

Crianza "Las Moranas"



Red wine 8 months in oak

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: 6-7 days

Maceration: 20-25 days

Temperature: 25-30° C

AGING PROCESS IN BARREL:

Capacity: 225 lit.

Age of barrel: 2 years

Type of oak: French

Level of toast: medium- plus

Aging time: 8 months

ANALYSIS:

Alcoholic content: 14.5%

Total acidity: 5.35 gr/lit

Residual sugar: <2 gr/lit

Ph: 3.49

METHOD OF CLARIFICATION: natural albumen

FILTRATION: unfiltered

ELABORATION:

Harvest takes place during the second fortnight of September and lasts one month.

After an initial selection of grapes, they are transported immediately after picking to the winery on small lots of 20 kg. They are then sorted out by hand in bunches. The next step is to separate the stems from the grapes which are further pressed lightly before maceration with their skins during 3-4 days.

The maceration process lasts about 3 weeks with daily intensive stirring favouring the extraction of aromas and taste.

When fermentation is completed, the wine is aged for 8 months in French oak barrels.

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:

Powerful nose with ripe red fruit, cocoa and a hint of licorice aromas.

Fresh and tasty in mouth, balanced, with noble tannins and an intense and prolonged aftertaste.

We recommend serving at 16-18° C.

Best from 2007-2010

PACKAGING:

Bottle:

Format: Bordeaux elite

Capacity: 750 ml