



BARCILLO

Tinto Joven



RED WINE

NAME: Barcillo
Red 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: 7 days

Maceration: 15-20 days

Temperature: 30-31° C

ANALYSIS:

Alcoholic content: 14.03%

Sulfuric acidity: 3080 gr/lit

Volatile acidity: 0.50 gr/lit

Residual sugar: <2 gr/lit

Ph: 3.45

METHOD OF CLARIFICATION: bentonite

FILTRATION: filtered

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.

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: shows a deep red cherry colour with blue hue. Powerful nose with red fruits and a hint of licorice aromas. Fresh, elegant and clean, delicious with plenty of varietal taste on the palate.

PACKAGING:

Bottle:

Format: Bordeaux

Capacity: 750 ml

Transport case: 12 bottles 750 ml.