

MONTE PINADILLO JOVEN



Description

Pre-fermentative cold maceration of about 48 h. Fermented at controlled temperature.

Grape variety

Tinta Fina (100%)

Process

Selected manual harvest.
Maximum maceration of 14 days.
Controlled fermentation at 28°C.

Service temperature

14–16°C

Colour

Cherry red, with violet reflections.

Nose

Very frank, with aromas of berries, blackberries, fresh blueberries, with the elegant support of licorice.

Mouth

The entrance is smooth at first, to later show its body, its well-made sweet tannin, its delicacy. When you expire the air, you feel what you perceived on the nose again, primary aromas from the grape, and the terroir ... the terroir of Castrillo de la Vega.

Notes

Indicated to accompany meats, pasta, cheeses, etc.

But I'm not the only one who chose this place. The Denomination in which production and performance are taken care of in detail. Here we mature in perfect balance thanks to the climatic characteristics, the legacy of magnificent quality. We adapt to cover those 7000 kilograms per hectare, which are apt to be considered protected. I am Tempranillo or Tinta del País. My appearance is compact, with the bluish black fruit. I am medium in size and have a double shoulder. Violet and ruby color, aromas of black berries and licorice, and the characteristic body of the wines of this area that makes them unrepeatabe.

Others who, like me, wanted to make this region their home are Cabernet-Sauvignon, Merlot, Malbec, Garnacha Tinta or Albillo Mayor.

My driving system is traditional, by glass. About 6 arms are born from my lower trunk directed towards all the cardinal points. I do not need a structure to develop. However, my harvest must be done manually.

Currently there is another system that is also quite popular: the trellis. Strains are guided by pole-supported wire runs. Depending on the type of climate, it can be high or low, in addition to making mechanical harvesting possible.



del País

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