

# | PETIT VERDOT



## GRAPE



100% Petit Verdot

## VITICULTURE



Vineyard is accurately treated in order to obtain the highest expression of this special grape: short pruning, grapes cluster thinning along with the absence of any herbicide application

## HARVEST



Night harvest is carried out by hand-picking and using reduced 14kg baskets in order to prevent grapes from scratching and crushing

## VINIFICATION



Following the hand-picking grapes clusters are all destemmed and set for fermentation into french oak casks so as to preserve the genuine elegance of the Petit Verdot. The malolactic fermentation takes place directly into the cask and after racking wine off the lees the wine ages for 12 to 16 months in french oak casks aged 3 years.



## WINE TASTING NOTES

Full-bodied with a dark and brilliant cherry color.

The bouquet shows complexity with earthy hints of stone, truffle and ink along with blackberry notes.

The palate is powerful and complex with ripe tannins for a very long finish.

## WINE PAIRING

Sheep or goat milk cured cheese, lamb meat, Madrid-style 'Callos' stew, 'Botillo' meat-stuffed pork.

## WINE SERVING TEMPERATURE

16°C

## UNIT QUANTITY

750ml bottle  
6-bottles box

## DO

Vinos de la Tierra de Cádiz