

PIES NEGROS 2024



COUNTRY Spain

GRAPE VARIETY

90 % Tempranillo, 10% Graciano.

ALC. % 14

VINEYARDS

Age: More than 40 years old.

Soil: Clay and calcareous.

Altitude (m): 650-700.

Environmentally friendly viticulture following biodynamic guidelines.

Harvested by hand.



APPELLATION

Rioja DOCa

ELABORATION

All the grapes are selected second time on a cluster selection table. Grapes destemmed and intruded by gravity in stainless steel tanks of 12.000 kg. Spontaneous malolactic fermentation in stainless steel tanks and 15% in new oak barrels. Aged 11-13 months in 225 and 500 litres French oak barrels and 10% in concrete tanks.

PAIRING

Rice with meat, Cold meat, Grilled red meats, Vegetables

TASTING NOTES

It is a fluid red wine with aromas of black fruit, spicy notes and hints of graphite. On the palate it is fresh, fruity and enveloping. It shows a good structure with marked tannins and bright acidity. The finish is long with mineral memories.

RATINGS

•93 Robert Parker (WA) , vntg 2024, 2023, 2021

•94 Tim Atkin , vntg 2023

•93 Tim Atkin , vntg 2022, 2021

•92+ Robert Parker (WA) , vntg 2022, 2020

•92 Tim Atkin , vntg 2020

LOGISTICS

6 PACK
24,7 x 16,4 x 30,1
cm | 8Kg

12 PACK

VMF
125 cs 6
1030Kg