

MARAÑONES

2020

Picarana

TASTING NOTES:

30-70 year-old vines produce a fresh, balanced and flavorful expression of Albillo Real, known for its minerality. Notes of jasmine, white flowers and herbs prevail with a hint of salinity to round out the finish.

WINEMAKING:

Hand-harvested in 12kg crates then transported to the winery for a 24-hour cold pre-fermentative maceration followed by gentle pneumatic pressing and natural yeast fermentation in light-medium toasted French oak barrels between 500-700 liters.

AGEING:

10 months on the lees in large oak barrels. Bottled in summer 2021.

VINTAGE:

The 2020 vintage was an exceptional year climactically in the Sierra de Gredos. Spring rainfall helped to slow the start of the vine cycle, which then developed very quickly, requiring careful attention to control vigor and maintain a healthy balance in the vineyard. A dry, hot summer helped facilitate an excellent yield. The harvest ran from September 1-18.



VARIETIES:	100% Albillo Real
PRODUCTION:	5,000 bottles
APPELLATION:	Madrid
VITICULTURE:	Practicing Organic, Biodynamic
ALCOHOL:	13.5% ABV

92+: Wine Advocate

“The wine shows more jasmine and white flowers and an herbal touch, which are good descriptors for the Albillo Real grape. The wine shows good definition and great balance and feels very fresh and young. It's tasty, with a salty twist in the finish. It's one of the freshest years of Picarana.”

-Luis Gutiérrez, Wine Advocate