

Viña El Pisón 2011

An extraordinary vineyard, an extraordinary wine. The pure expression of the symbiosis between soil, climate, vine and man. The overwhelming sweetness together with a hold energy message. This is a feast of sensations difficult to understand full of sensibility and mystery. Viña El Pisón is a wine to lay down and to enjoy time's magic.



VINEYARDS	Placed in Laguardia at 480 meters of altitude, laid on deep clay-limestone soil.
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Manual picking of the grapes in 15 kg boxes. Sorting of bunches and berries. Average yield of 4000 kg/ha
GROWING SEASON 2011	It was a dry winter followed by plenty of rainfall throughout spring. The beginning of summer was cold, dry and marked by high temperatures from the middle of August till harvest time. In spite of these circumstances, the vintage produced fresh and fruity wines.
GRAPE VARIETY	100% Tempranillo
VINIFICACIÓN	Vinification in wooden open-top vats with cold maceration for 24-48 hours and fermentation during 10-12 twelve days with two daily "pisages" in and a small pumping over.
AGEING	Malolactic fermentation. Ageing for 12 months in new French oak barrel
BOTTLING	June 2013
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 4,6 gr./lt. pH: 3,65
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

Guía Peñin - 97 Points

Guía Proensa - 100 Points