

## Viña El Pisón 2016 - *The Family Vineyard*

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.



<b>VINEYARDS</b>	Placed in Laguardia at 480 meters of altitude, laid on deep clay-limestone soil.
<b>VITICULTURE</b>	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
<b>HARVEST</b>	Manual picking of the grapes in 10 kg boxes. Sorting of bunches and berries. Average yield of 3.500 kg/ha
<b>GROWING SEASON 2016</b>	The 2016 vintage was marked by a mild winter with low rainfall, followed by a rainy spring that provided a water reserve for the vegetative growth. We had a warm and dry summer and a climatic alternation between day and night that favored the simultaneous development of the alcoholic and the phenolic ripening. This climate provided us with an abundant harvest that had a positive impact on the quality of this 2016 vintage.
<b>GRAPE VARIETY</b>	100% Tempranillo
<b>VINIFICACIÓN</b>	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.
<b>AGEING</b>	Malolactic fermentation. Ageing for 12 months in French oak barrel
<b>BOTTLING</b>	Julne 2018
<b>ANALYSIS</b>	Alc/Vol: 14,6 % Total Acid: 4,82gr./lt. pH: 3,68
<b>OPTIMUM TIME OF CONSUMPTION</b>	Now or in the next 20 years

**Robert Parker: 97-99 Points**