

Viña El Pisón 2017 - *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.



ORGANIC WINE



ES-ECO-026-VAS
AGRICULTURA UE

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 10 kg boxes. Sorting of bunches and berries. Average yield of 3.500 kg/ha
GROWING SEASON 2017	Mild winter followed by a warm rainy spring that provided the vineyard with a water reserve which favoured the vegetative growth. The effect of the frost suffered on 28th April reduced the crop but the effects were mitigated by the power of nature. We had an early harvest which has given us a vintage of very fruit-forwarded wines. Smooth and fresh wines with a great tannic backbone that makes stand out the slenderness which is a characteristic trait of this vintage.
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 French oak barrel
BOTTLING	June 2019
ANALYSIS	Alc/Vol: 14,6 % Total Acid: 4,9 gr./lt. pH: 3,68
OPTIMUM TIME OF CONSUMPTION	Now or in the next 20 years

Guia Peñin: 98 Points