MONOVARIETAL OF MARC PRIETO PICUDO

DESCRIPTION:

The husks of grapes used in our cellars Monovarietal come from Benavente and Valleys of Leon, from where this variety is native. The raw material is erecoge within a period not exceeding 3 hours after marcs has been pressed to prevent fermentation.

Silage making occurs in small silos not more than 1500 kg, allowing anaerobic fermentation of the residues. After no more than 25 days after silage, its alcohol and acidity level is analyzed and distilled in copper kettles by steam at low pressure. From each boiler we only use the best, centers or hearts of each distillation.

So we get a premium marc, which preserves all the aromas of the Prieto Picudo variety from which it comes.

AWARDS:

- Gold Medal. Catavinum World Wine & Spirits Competition. Vitoria-Gasteiz. 2016