

PIES NEGROS

WINE REGION: DENOMINACION DE ORIGEN CALIFICADA RIOJA

ZONE: RIOJA ALAVESA.

VILLAGE: ABALOS (LA RIOJA)

TYPE OF WINE: Red Wine aged in oak vats.

WINEMAKERS: Arturo and Kike de Miguel Blanco.

VARIETIES: Tempranillo 90%; Graciano 10%

VITICULTURE: Organic in process of seeking certification.

VINEYARDS:

Location : Abalos.

Climate: Atlantic with Mediterranean influences.

Annual Rainfall: 500 l/m²/year.

Soil: Calcareous clay.

Growing system: Bush vine.

Height above sea level: 530-600 metres.

PRODUCTION:

Grape harvest 100% picked by hand with a first selection in the vineyard by specialized grapepickers

Transport: In large boxes of 300kg capacity with maximum wall height of 10 cm.

All grapes are quality checked on a selection table in the winery.

Destemmed grapes are transferred by gravity into 12000 kg stainless steel tanks.

Spontaneous malolactic fermentation in 500/3500 litres French oak vats.

AGING: 15 months in 500/3500 litres French oak vats.

BOTTLING: Soft filtration.

ANALYTICAL INFORMATION:

Alcoholic content 14.00°

pH: 3.55

Total acidity: 5.3 g/l.

SUGGESTIONS

Serving temperature: 15°-16°C / 59-60°F

Decantation is advised

We advise the use of suitable glasses.

PRODUCTION: 60.000 bottles.

BOXES: 6 bottles

HISTORY:

A wine made from grapes from fifteen different plots in Abalos.

