



LA PICONADA

BLANCO FERMENTADO EN BARRICA 2024

ELABORACIÓN:

Manual, selective, and staggered harvest of the two white grape varieties. Each variety was vinified separately. Destemmed grapes were placed in stainless steel smart tanks for cold maceration over 2 days. Only the first-run free-run juice (mosto flor) of the highest quality was extracted and initially fermented at a controlled temperature of 13–15°C. This was followed by alcoholic fermentation: the Chardonnay in new French oak barrels and large-format oak vats (foudres), and the Tempranillo Blanco in American oak barrels with light toasting.

The wine then underwent 7 months of ageing on fine lees in the same barrels. Daily bâtonnage was performed during the first two months of ageing. The two wines were blended at the end of their barrel ageing.

High-quality oak was carefully selected. Bottled in June 2022.

CATA:

Colour: Golden yellow with metallic shine and greenish highlights.

Aroma: Very expressive and complex. A symphony of aromas including passion fruit, mango, peach, ripe pineapple, citrus, pear, and banana, all wrapped in pleasant pastry notes, vanilla, and biscuit, set against a floral background. An intense, refined, and elegant nose.

Palate: Sweet on entry, it reveals a voluminous, creamy texture with vibrant, refreshing acidity. Excellent balance and harmony. The perfumed retronasal evokes quince. A very persistent, fine, and long finish. Delicious, flavorful, and sapid.



DENOMINACIÓN DE ORIGEN:

Rioja, Qualified Designation of Origin (Denominación de Origen Calificada).



VARIETADES:

Chardonnay and Tempranillo Blanco.



CRianza:

7 months in barrel.



TEMPERATURA SERVICIO:

10°C / 12°C



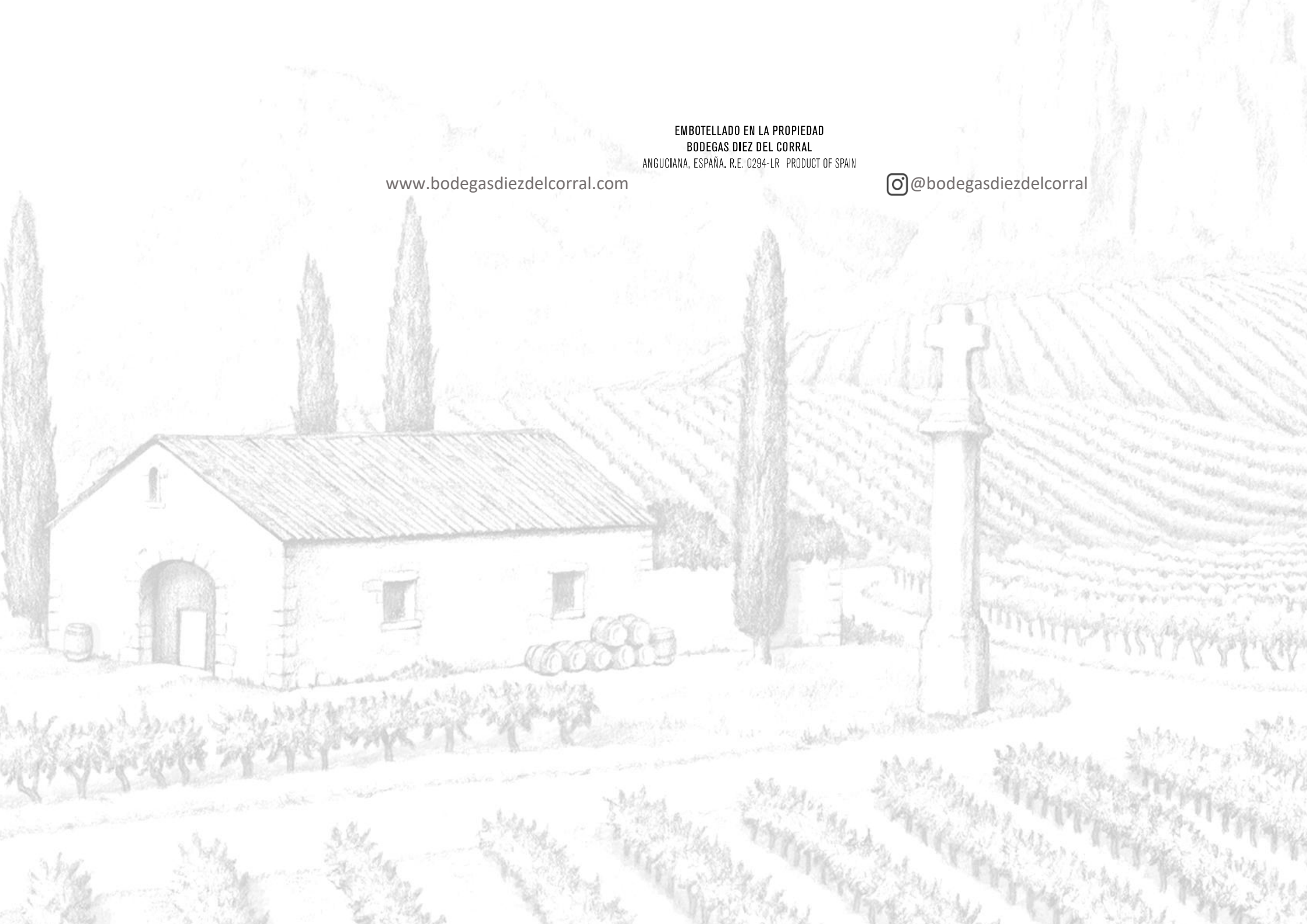
GRADO ALCOHÓLICO:

13.5%



PRESENTACIÓN:

Box of 6 bottles of 75 cl each.



EMBOTELLADO EN LA PROPIEDAD

BODEGAS DIEZ DEL CORRAL

ANGUCIANA, ESPAÑA, R.E. D294-LR PRODUCT OF SPAIN

www.bodegasdiezdelcorral.com

 @bodegasdiezdelcorral