



# LA PICONADA

2021

## VINIFICATION:

This wine has been crafted from a selection of the finest grapes from our vineyards, harvested at their optimal ripeness. After a controlled fermentation, it rests for a minimum of 12 months in French and American oak barrels, and completes its aging with an additional 6 months in bottle.

Made from Tempranillo and Maturana Tinta grapes, the wine undergoes full fermentation in stainless steel tanks with a gentle maceration of around 10 days and a subtle aging on its lees. After careful selection of cooperages, the wine is aged for 12 months in oak barrels.

## TASTING NOTES:

Cherry red in color with medium-high intensity and abundant glycerin.

Complex on the nose, with characteristic nuances of the grape varieties: a blend of red fruits, vegetal notes, hints of bakery, cinnamon, and vanilla.

On the palate, it is delicate at first, revealing the influence of oak aging, and gradually gains in nuance and intensity, finishing with a long, velvety aftertaste.



### DENOMINACIÓN DE ORIGEN:

Rioja, Denominación de Origen Calificada.



### GRAPE VARIETIES:

Tempranillo y Maturana.



### CRIANZA:

12 months in barrel and 6 months in bottle.



### SERVING TEMPERATURE:

15°-17°



### GRADO ALCOHÓLICO:

14 %



### PRESENTATION:

6-bottle case of 75 cl bottles

EMBOTELLADO EN LA PROPIEDAD  
BODEGAS DIEZ DEL CORRAL

ANGUCIANA, ESPAÑA. R.E. 0294-LR PRODUCT OF SPAIN

