



LA PICONADA

MATURANA 2022

ELABORATION:

Wine made with the red Maturana variety, from "La Piconada" vineyard planted in 2008 and cultivated in trellis with double cordon, located in the town of Anguciana, where the winery is also located, just 3 km from the "Barrio de la Estación" (Haro). The terrain is clay-ferrous with boulder. It is fermented in stainless steel tanks at 24 °C after a gentle ageing on its lees, aged for 12 months in French and American oak barrels.

TASTING:

Color: intense, cherry red, preserving purple. The scent is appreciated the vegetable tones of herbs without becoming piracinic, typical of the variety, accompanied by the notes of wood. In the mouth it is balanced with a very well integrated acidity and round tannins that give it a unique personality.



DESIGNATION OF ORIGIN:

Rioja, Qualified Designation of Origin.



VARIETIES:

Maturana.



PARENTING:

12 months in the barrel.



SERVICE TEMPERATURE:

15°-17°



ALCOHOLIC STRENGTH:

14 %



PRESENTATION:

Box of 6 bottles of 75 cl.

BOTTLED BY WINERIES OF SOONS OF R. DIEZ DEL CORRAL

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

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