PIEDRAS DE SAN PEDRO
BODEGAS Y VIÑEDOS

PIEDRAS DE SAN PEDRO
Selección Especial



TECHNICAL SHEET

Ribera del Duero Designation of Origin
Locality: Pesquera de Duero.Valladolid.
Variedad: A red wine made of 100% Tempranillo grapes from old vineyards over 80 years old, the Valderramiro plot.
Hand picked grapes at harvest.
Ageing: 16 months of aging in new French oak barrels of extra fine grain. Followed by at least 12 months in the bottle until its release on the market.

ALCOHOL CONTENT14,97%
TOTAL ACIDITY 4.77g/l Tartaric acid
D-GLUCOSE + D-FRUTTOSE 0.35g/l
SO2, ...60,01 mg/liter

HISTORY

Piedras de San Pedro is the reference of the winery. It is born from the vineyards of our best estate, in Valderramiro, an exceptional area of old vineyards, with very low but unmatched productions for winemaking. It collects all the inheritance and know-how received from our ancestors, parents and grandparents who made wine history in these lands.

WINEMAKING

Old vineyards, over 80 years old, above 870 m. altitude, with low yields, barely 20 hl / ha. Manual harvest. Maceration in small tanks with manual punching.Fermentation with its own and malolactic yeasts in French oak barrels. The 16-month aging is also carried out in new French extra-fine grain barrels with special toasting, withRacking every six months without clarifying or filtering. Aged in bottle for another 12 months before release into the market.

TASTING NOTES

Cherry color well covered with garnet notes. Complex and elegant as well as powerful, with aromas of jam, balsamic and chocolate. Extraordinary woodwork with perfect tannin, full bodied, sweet, tasty and balanced, with a lot of concentration and meatiness. Long, elegant, with a unique Ribera identity.

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