

# EL PICOTEO

*"A group of friends, great fruit-forward refreshing wines, happiness, fun and moments to enjoy and to share - the art of EL PICOTEO"*

**GRAPE VARIETY:** 100% Syrah

**D.O.:** ALMANSA

**VINEYARD:** 110 hectares, single estate 700-800 metres altitude organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall

## VINIFICATION:

Syrah grapes are selected from organically grown & certified vines with a high leaf to fruit ratio to preserve the high acidity and freshness of the grapes. Grapes are carefully chosen and harvested at night in the last week of August, macerated with the skins for 12 hours to extract colour and aromas, then fermented at low temperature for 20 days.

## TASTING NOTES:

A smooth and harmonious wine, with the intense colour typical of rosé wines from the D.O. Almansa region, and a perfect balance between the body of the wine and its natural acidity.

## FOOD PAIRING:

The freshness, ripe red fruit aromas and softness of this dry rosé wine make it perfect to serve with rice and pasta dishes, grilled seafood and fish, spicy food, a fresh summer salad as well as cheese. To be enjoyed with food or simply on its own.

Best served at 6-8 °C



**PIQUERAS**  
BODEGAS Y VIÑEDOS