

Pinkgall 2023



Grape genetics

Variety / Clone

Garnacha tinta and others
Indigenous clone

Rootstock

Richter 110

Vine Age

25 years average

Winemaking

Viticulture

Traditional viticulture with little intervention. Mechanical harvest

Oenology

Pre-fermentation maceration of 3-4 hours cold and *saignée*. Fermentation between 16 and 18°C for 20 days

Aging

3 months of aging on fine lees in stainless steel

Location

Meteorology / Climatology

The 2023 vintage had a dry winter with moderate temperatures that resulted in an early bud break. In spring and especially in June, rain occurred that helped maintain the vegetative state. The summer has been moderate, with heat during the day and quite cool at night, ideal for the vineyard, except for the last week of August when we had a heat wave that led to a somewhat hasty final ripening. In September there were rains and heat that forced us to harvest quickly.

Soils

Calcareous clay and sandy component/sandy rock that allows good root penetration and permeability

Altitude, Latitude & Longitude

Between 550 and 650m above sea level.
Latitude: 42,525 / Longitude: 1,561

Tasting

Notes

Fruits such as strawberries, raspberries and yuzu citrus and balsamic aromas such as fennel, lavender and anise

Wine Pairing

Ideal to enjoy with friends by the glass and with some snacks. We propose also a regional pairing: some piquillo peppers stuffed with cod and bechamel sauce

Serving

The liturgy of the wine service recommends tasting it between 10-12°C with a glass such as Riedel Vinum Viogner, but we will be pleased if you enjoy it with what, when and however you choose

