

PICARANA- BODEGAS MARAÑONES

Madrid



APPELLATION: Vinos de Madrid

BLEND: Albillo Real (100%)

WINEMAKER: Fernando Garcia Alonso

VINEYARD: _____

Grapes are sourced from 4 different vineyards. Peña Cruzada, a 7 ha vineyard, which has granitic and stony soils with a portion of pink granite, and is 750 metres above sea level. Marañones Terrace, a 1,5 ha hillside vineyard with granitic and stony soils and a portion of schist, at 810 metres above sea level. Marañones Top, a 1 ha vineyard, has granitic soils and is located 850 metres above sea level. The Dehesa vineyard, which totals 2 ha, has very weathered granitic soils and sits at 650 metres above sea level. Vines range from 30 to 70 years of age.

VITICULTURE: _____

Viticulture is organic. Albillo ripens very early compared to other grapes widely grown in the region, including Garnacha, and is very sensitive to frost. Grapes are handpicked using 12-kg crates.

WINEMAKING: _____

Grapes undergo 12 to 20 hours of cold pre-fermentative maceration and are then gently pressed. The must is naturally settled over 24 hours, then fermented using wild yeast and aged on the fine lees for a total of 10 months in new and old 500, 600 and 700 litre French oak barrels. The finished wine is not filtered or clarified and is very low in sulphur.

WEBSITE: <http://www.bodegamaranones.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

White flower aromas such as jasmine combine with faintly tropical fruit and a dairy hint to the nose. On the palate, there is a weight and richness to the wine from the barrel fermentation, but the minerality keeps the wine fresh. This smart smooth wine will continue to evolve for a good while yet. Can definitely stand up to white meat dishes such as roast pork.