

EL PICO

4 MESES 2024

TEMPRANILLO-SYRAH
BOBAL

14,5 % Vol DOP RIBERA DEL JÚCAR
CUENCA



Night harvest of each variety at its optimal ripeness.

Pre-fermentation maceration at low temperature (to extract more color and varietal aromas without extracting vegetal tannins). Separate fermentation at controlled temperature to enhance the freshness and frankness of the varietal aromas.

Aging, after completing malolactic fermentation, for 4 months in barrels of 1 and 2 years of use aiming to enhance texture and complexity without losing the typicality of the varietal aromas, which are the protagonists.

Tasting notes:

Visual: Intense purple-red, with violet reflections, clean and bright.

Olfactory: Notes of violet flowers and predominantly black forest fruits, very frank and intense. In the background, a touch of cocoa and spices that add complexity without detracting from freshness.

Gustatory: Mouth-filling, fruity, fresh, and carefree palate, with a great balance between acidity and alcohol content.



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