



Grape varieties

95% tempranillo y 5% graciano.

Winegrowing

This vineyard sourced by Berta Valgañón, head of Pretium Bodega, planted with almost half-a-century-old grapevines, yields high-quality fruits that are carefully hand-harvested to produce this wine.

Production

Barrelled in a stainless-steel deposit and then in 500-liter fine-grain French oak wine barrels, the wine is cold soaked and fermented in controlled temperature, always under 22°C.

The future wine with its skins is left to refine for a month and then it is pressed. After that, a portion is left in a new French oak barrel until the following summer while it naturally undergoes the malolactic fermentation.

Once fermented, the wine is raked and stored in the cellar, where the ageing in barrel continues. In the cellar, the temperature stays naturally at 14°C both in winter and summer.

The wine is unfiltered and unfined: only time triggers its clean and bright aspect. Production is very limited, only 2900 bottles.

Tasting note

PRETIUM 2016 others, in a still glass, a youthful aspect, with mulberry-fruit rim and a rich colour layer.

The nose gives hints of fruity flavours and a pinch of freshness, which is typical in the cold region it comes from. This wine reminds of red fruits; flowers, such as violets, and the slight nuances of barrel ageing evoke chocolaty and toasty aromas.

The wine has a round, juicy mouthfeel and a lingering aftertaste. It is rich and soft on the palate.

Because of its characteristics, this wine has a long life after bottling, and it will evolve and win in complexity

Wine pairing and serving

Due to its complexity, it must not be too cold when serving. Optimal temperature is 17°C to 19°C. If there is the possibility to decant this wine, this will boost the flavours. It pairs well with cheese, foie gras, salads, legumes, casseroles and white or red meat.