



BODEGAS HNOS. PECIÑA

Crta. de Vitoria · km. 47  
San Vicente de la Sonsierra · La Rioja  
t. 941 334 366

## GRAN CHOBEO DE PECIÑA

Elaborated with the maximum care with tempranillo grapes from "Finca Iscorta" vineyard, only 1250 bottles have been made.

Hand harvested and transported to the winery in small cases of 15 kilos, the grapes were selected in a sorting table. Then, they did a 5 days cold pre-maceration to get a much more structured and complex wine.

The alcoholic fermentation at controlled temperature lasted for approximately 15 days and the resulting wine entered into medium toast new American oak barrel, where the malolactic fermentation was done.

The wine was aged in new American oak barrel for 9 months, where was racked three times using the traditional "cask to cask" gravity decanting method. Straight after, it was bottled to refine the wood taste of the ageing in casks.

This wine has not suffered any process of filtration, fining or stabilization, obtaining the maximum expression of the terruño from Sonsierra area.

### NOTA DE CATA:

Grape Varieties: 100% Tempranillo

Alcohol content: 13.50%

Colour: Deep cherry with a purplish edge.

Aromas: Primary aromas of fresh fruit with herbal touches, pastry

Mouth: Medium-bodied, powerful, fruit driven with marked acidity. Spicy, long.

**Best temperature to drink:** 18° to 19° C.



75 cl.



Cases

Case of 1 Bottle 75 cl.