



BODEGAS HNOS. PECIÑA

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



SEÑORIO DE P. PECIÑA RED COSECHA

Made from grapes from our youngest vines, "La Veguilla" and "Valseca", which average 25 years in age. The grapes are destemmed and crushed and macerated for 3-4 days before fermentation begins naturally with the wild yeast on the skins.

Fermentation then continues for 10-12 days more.

Aged in stainless steel with racking to another tank every 3 months. No oak aging.

The wines are bottled unfined and unfiltered.

TASTING NOTES:

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| <u>Grape Varieties:</u> | 95% Tempranillo · 3% Graciano · 2% Garnacha |
| <u>Alcohol content:</u> | 13.5% |
| <u>Colour:</u> | Bright garnet red, with good depth of colour and a clarity which gives it a bright sheen in the glass. |
| <u>Aromas:</u> | Fruity aromas of plums and blackberries, black fruits. |
| <u>Mouth:</u> | Balsamic notes, good acidity, fresh and pleasant to drink. Lots of fruity nuances. |

Temperatura óptima de consumo: 14° a 15° C.



75 cl.



1,5 l.



Cases

Case of 2 Bottles 75 cl.
Case of 3 Bottles 75 cl.
Case of 6 Bottles 75 cl.
Case of 12 Bottles 75 cl.