



*Bodegas Hermanos Peciña*

# FINCA ISCORTA

*de Peciña*



## FINCA ISCORTA DE PECIÑA GRAN RESERVA

From our oldest vineyard, Finca Iscorta, comes this exceptional Gran Reserva.

Sourced from a unique 8-hectare estate located in Labastida, at 500 meters above sea level and facing north, this wine reflects the purest identity of the Sonsierra region.

The vines, approximately 55 years old and planted on clay-limestone soils, are cultivated following organic and sustainable farming practices. Only the finest fruit from the vineyard is selected for this wine, harvested by hand at the optimal point of ripeness.

In the winery, the grapes are destemmed and gently crushed before undergoing spontaneous fermentation with indigenous yeasts in stainless steel tanks. The wine is then aged for 4 years in used American oak barrels, receiving 8 manual rackings by gravity and decantation — one every six months — following the house's traditional method.

Finally, it rests for a minimum of 3 years in bottle before being released to the market. The wine is bottled unfiltered and unfiltered, thus preserving all of its authenticity and complexity.

## TASTING NOTE

Varieties: 95% Tempranillo, 3% Garnacha, 2% Graciano

Alcohol Content: 15.00%

Colour: Cherry red colour with garnet rim.

Aromas: Very harmonious, combining primary fruit notes with more developed tertiary aromas.

Palate: Powerful yet elegant, with polished tannins, good volume, freshness, and a long finish.

Optimal Serving Temperature: 8°–10°C