

¿POR QUÉ NO? SELECTIONS



Pinuaga (VdT Castilla)



Pinuaga Colección 2022

100% Tempranillo

Aging: 12 months in used American (300L) & French (225L) oak

Vineyard: Certified Organic

Alcohol: 14% Alc by Vol

Production: 10,000 bottles

Background: Bodegas Pinuaga, located on a plateau high (800m) above the Spanish region of Toledo, is a family-owned, organic winery with a rich history that dates back to 1960. The founder of the winery, Esther Pinuaga's grandfather, built a facility in the center of the city as was traditional at the time. The first winery was lost upon his death, but the vineyards remained, and the Pinuaga estate, as we know it today, was built in the center of the vineyards.

Esther and the Pinuaga family are leaders in the organic farming movement in Spain. Esther is the co-founder and long-time President of the Spanish Association of Organic Winemakers and more recently part of the movement founded to work for more respectful pruning.

Grapes: 100% Tempranillo (a local Cencibel clone with smaller grapes and silky tannins) planted at 750-800 meters. 22 to 40-year-old bush vines from a single vineyard (La Lastra) totaling 6 hectares.

Soils/Climate: Alluvial soil composed of clay, silt, sand, and gravel that forms over time from mineral deposits left by flowing water. The high elevation results in significant thermal variation (diurnal shift) between daytime and night.

Viticulture: Certified organic, hand harvested at night, and hand sorted on a vibrating table.

Winemaking: Placed into stainless steel fermentation vats by gravity flow. 12 days maceration. Spontaneous fermentation with minimal pump over and punch down. Aged 12 months in used American & French oak barrels. Low total SO₂ (40 mg/L).



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