

# ¿POR QUÉ NO? SELECTIONS



## Pinuaga (VdT Castilla)



### Pinuaga Duende 2024

**100% Viura**

**Aging:** 6 months in used 300L French & American oak

**Vineyard:** Certified Organic

**Alcohol:** 13.5% Alc by Vol

**Production:** 3,000 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 is part of the movement founded to work for more respectful pruning.

**Grapes:** 100% Viura from a small 0.5-hectare subzone within a 5-hectare Viura plot planted at 750-800 meters. 15-year-old certified organic vines.

**Soils/Climate:** Clay loam soils with continental influence. The high elevation results in significant thermal variation (diurnal shift) between daytime and night.

**Viticulture:** Certified organic, hand harvested at night, and hand sorted before entering the winery.

**Winemaking:** Maceration with the skins at a low temperature for 6 hours. The must is bled, followed by fermentation at very low temperatures, and then aged on fine lees in used 300L French & American oak barrels for 6 months. Low total SO<sub>2</sub> (55 mg/L).

