



MARQUES DE GRIÑÓN

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OUR WINES | PETIT VERDOT

[+] *Fiche Techniques*

This wine proceeds from the first Petit Verdot vineyards in Spain and when originally released in 1994 it became the world's first commercial bottling of a 100% Petit Verdot in over 100 years. It is considered by many wine lovers and critics to be amongst the very best Petit Verdot wines in the world

Red reserve

-CURRENT VINTAGE

2006

-VINEYARD

Produced from the 9 hectares of Petit Verdot (variety originally from Bordeaux) vineyard in *Dominio de Valdepusa*, planted during 1991-1992.

The plants are guided in high trellis, using *canopy management* techniques. The vines are permanently supervised to get the maximum sun exposure on clusters and leaves. The guiding systems are *Smart-Dyson* and *Lira* type.

-VARIETAL CONTENTS

100% Petit Verdot

-CONTENTS

14.5%	Alcohol
2.67 gr./l	Azúcares reductores
3.7	pH

-PRODUCTION METHODS

Completely produced from vines grown in the clay-limestone soil of *Dominio de Valdepusa's* estate (Malpica de Tajo, Toledo), owned by the *Marqués de Griñón* family since 1292. Hand harvested grapes, the fermentation tanks are loaded by gravity after destemming. Long maceration up to 4-5 weeks and aging in new French oak barrels *Allier*, during 12-15 months, in a climatized aging cellar.

-TASTING NOTES

Deep red colour. Complex, floral and noble wood aromas with sensations of ripe fruit, liquorice and freshly ground pepper. In the palate it shows rich, structured flavours of cassis, espresso, liquorice and minerals. Core of fruit is ripe, vibrant and pure. Exhibits smoky, spicy black cherry and black currant flavours. Good structure balanced tannins, excellent depth and beautifully concentrated and textured long finish.

-RECOMMENDATIONS

Ideal accompaniment of red meats, lamb, and strong cheeses. Decant and serve immediately at a temperature of 15-17°C.

