

## PITTACUM AUREA 2004

*An intense maroon colour with violet rims and a high layer.*

*Intense and elegant in the nose. Complex, with aromas of red fruits and flowers (violets) blending with hints of cocoa, roasted coffee and toffee with a mineral, balsamic backdrop.*

*Potent in the mouth, well-structured and fleshy. Very flavoursome and complex with a good weight of fruits. Its acidity promises a long-lasting future..*

*Hints of cooa and liquorice behind the nose and long, persistent conclusion in the mouth.*



### VINEYARD

- **Variety, age and yield:** Mencia, 70 years old. Yield 5,900 kgs/ha. Planting density 5,000 vines/ha.
- **Pruning / summer pruning system:** Traditional goblet training with supporting arms of two-bud renewal spurs. 1<sup>st</sup> summer pruning with 20 cm vine shoots. 2<sup>nd</sup> pruning with 80 cm vine shoots. Grape thinning.
- **Vineyard name and no. of ha:** Areixola Vineyard, 1 ha.
- **Soil type:** Franco-clayey.
- **Relief and aspect:** Hillside with moderate East-facing slope. 800 m altitude.
- **Microclimate:** This latitude, height, slope and aspect favour the existence of a specific, frescher microclimate with less relative humidity, and which makes it particularly suitable for the production of Mencias eith great aromatic potential.

### PRODUCTION

- Grape selection with selection table.
- Partial crushing..
- Maximun alcoholic fermentation temperature of 28 °C.
- 15 days maceration.
- Smooth pressing with vertical press.
- Malolatic fermentation in new French oak barrels.
- Batonage in barrels for three months.
- Ageing in new French oak barrels for 14 months.
- No cold stabilisation.
- Clarification with egg whites.
- No filtration.

