

PITTACUM BARRICA 2004

The philosophy of Viñedos & Bodegas Pittacum is clear: to create wines with personality that – without denying the character brought the Mencía grape variety, local area or climate – bear a unique stamp.

Personality, regularity and quality are the three key words that define our commitment, and the productivity and age of the vineyard are decisive factors in achieving the goals.

We choose only old vines that are 50-80 years old, growing on poor soils and with adequate production levels. Pruning, leaf removal, bunch clearing and other plant-care operations also help to maintain a suitable microclimate for each vine to encourage ripening.

We experiment with different sources for our oak and different toasting levels for the casks in accordance to the desired result for each type of wine. Once the wine has been aged, it is first clarified with egg white and then coarsely filtered, bottled and taken to mature.



PITTACUM



2004

A maroon colour with a purple rim, high layer and densely coloured teardrop.

In the nose, aromas of fresh, living fruits predominate, reminiscent of wild cherries, aromatic herbs and flowers, together with hints of its aging in oak: cocoa, toffee and balsamic intimations.

In mouth it is fleshy, with volume. It presents balanced acidity, elegant and fresh. A harmonious wine with a long balsamic, fruity aftertaste.