

Pico Cuadro.2007

BODEGAS PICO CUADRO. RIBERA DEL DUERO. VALLADOLID. ESPAÑA.



This is our wine currently on sale.

Date of harvest.

Last week of September

Variety Composition.

100% Tinto fino. Tempranillo

Yield.

3.000 Kilo / Hectare

Vintage.

Manually using 15kilo boxes
And soon selection table.

Alcoholic Fermentation.

4.500L stainless steel vats and
selected yeasts.

Maturation.

Cold maturation from 8 to
10days
Further fermentation and
removal
according to sample taste.
Total.20-23 days.

Malolactic fermentation.

Spontaneous, 100% in French
oak
barrels.

Ageing.

14month in medium toasted
French oak
barrels.

Bottled

March 2008

Production.

6.400 Bottles of 0.75cl/each.