



Alc: 13.7%

PH: 3.8

TA: 5,64 g/l

RS: 2,56 g/l

Sulfur: 15 mg/L

Soil: clay-quaternary

Altitude: 900m

Vineyard Age: 40 to 70 years

Production Size: 666 cases

Pairing: Pulled Pork, Grilled Sausages, Carnitas Tacos, Smoked Ribs, Brisket, BBQ in general, Suckling Pig Cuisines: Casual American, BBQ, Mexican, Spanish

Pituco 2018

Rodriguez de Vera Vineyard Collectors

Winemaker: Pepe Rodrigues de Vera **Region:** Alicante, Spain

Grapes: Garnacha Tintorera (50%), Monastrell (25%), Syrah (25%)

Profile: On the nose, there is a presence of black fruit, plums, currants and raspberries and slightly toasted spice notes. On the palate it is dry, with moderate acidity, medium body, and well-polished tannins that provide structure. The intensity of flavors is elevated with very fruity aromas such as black plums, raspberries and tart red fruit. The finish is lingering with a great presence of fruit and freshness.

Grape Growing: The yields are limited to 6,000kg /ha. Harvest took place over the first 15 days of October.

Winemaking: The wine was aged in wood for a period of 2 months in 225L French oak barrels, on their 5th use. The wine was released to the public in spring of 2019.