

Pituco 2018

Rodriguez de Vera Vineyard Collectors
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.

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

Alc: 13.7%

Sulfur: 15 mg/L

Vineyard Age: 40 to 70 years

Production Size: 666 cases



Pituco 2018

Rodriguez de Vera Vineyard Collectors
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.

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

Alc: 13.7%

Sulfur: 15 mg/L

Vineyard Age: 40 to 70 years

Production Size: 666 cases

