



## LA PROVINCIA 2020

By selecting old and singular vineyards planted on 1924, 1946 and 1956 the result is a diversified wine comes from assorted soils of the Valladolid Province into a wine that expresses finesse, complexity, and elegance.

### GRAPE VARIETY

55% Tempranillo y 45% Grenache.

### VINEYARDS

Tempranillo grape comes from vineyards located in the villages at Mucientes and Pedrosa del Rey.

Grenache grape comes from the same Tempranillo's vineyards from Pedrosa del Rey.

#### MUCIENTES

Soil. Sand, limestone rest on clay and loam.

Year of plantation: 1924

Yield. 3.000 kg/ha.

#### PEDROSA DEL REY

Soil. Sediments of sandstone, clay, and Pliocene limestone. On the surface it is shown as brown soils on unconsolidated material.

Year of plantation: 1946 and 1956.

Yield. 3.500 kg/hectare.

### WINEMAKING PROCESS

Alcoholic fermentation and Malolactic fermentation process is controlled temperature in stainless steel tanks. After the wine is aged for 11 months in French oak barrels of 228 and 500 liters. Minimum ageing in bottle: 9 months.

### TASTING

On the visual phase it is intense red cherry colour with violet edge. It's aromatic expression about red fruit aromas. Full-bodied and very elegant on the palate with black fruit flavours and toasted, sweet and spicy notes. As an intense wine, well-structured and long finish.

### FOOD PAIRING

Because of its freshness and outstanding fruit, "La Provincia de Prieto Pariente" is a versatile wine. It can be paired with any meat, plates based on Iberian products, mature cheese, intense flavored and oily fish, and even salads based on meat or nuts.

**Bottles produced:** 22.646 and 30 magnums

**Bottling date:** September 2022

**Alcohol content:** 14,5%

