



EL ORIGEN 2020

We have selected very old and singular vineyards from the province of Valladolid to make a clean and complex wine. El Origen aims to blend the plain elegance of our terroir to be the best picture of our region.

VARIETIES

95% Tempranillo; 5% Grenache.

VINEYARD

Tempranillo grapes come from vineyards located in the villages of Mucientes, Pedrosa del Rey and Valbuena de Duero.

Garnacha. This grape comes from the same vineyards as tempranillo from Pedrosa del Rey.

MUCIENTES

Soils. Sand, limestone and gypsum on clay and marl soils

Year of plantation. 1924

Yield. 2200 kg/ha.

PEDROSA DEL REY

Soils. Sediments of sandstone, clay, and pudding stones from the Pliocene that on the surface are shown as brown soils on unconsolidated material.

Year of plantation. 1945

Yield. 2800 kg/ha.

WINEMAKING PROCESS

Temperature controlled fermentation on native yeasts. After devatting, malolactic fermentation and ageing in 225 and 500 liters French oak barrels for 15 months.

TASTING

Cherry colour, maroon edge. Powerful nose of black fruit, blueberries, and scrubland aromas on a mineral background. On the palate it is juicy, full-body and long. It shows very fruity, with a lingering and spiced finish, very elegant.

FOOD PAIRING

"El Origen de Prieto Pariente" is a very well-structure wine, which pairs with red meats, stews, roast, and any soup.

Bottles produced: 2.478 y 28 magnums

Alcohol content: 14,5%

