



LOS CONFINES 2021

This wine comes from two old high-altitude vineyards of Grenache. It is a wine that reflects the combination of slate and granite soils, and it is defined by high altitude. The result is a complex and balanced wine, fresh and elegant.

GRAPE VARIETY

Grenache 100%.

VINEYARD

Grapes come from two vineyards located in Sierra de Gredos: Cebreros and San Bartolomé de Pinares.

CEBREROS

Slate soil at 1005 meters altitude.

Year of plantation: 1922

Yield: 2100 kg/ha.

SAN BARTOLOMÉ DE PINARES

Granite soil at 1059 meters altitude.

Year of plantation: 1935

Yield: 1800 kg/ha

WINEMAKING PROCESS

Alcoholic fermentation with indigenous yeasts.

Malolactic fermentation and 10 months aging in 500-liter French oak barrels.

TASTING

Ruby red color. On the nose, aromas of red fruits such as cherry, pomegranate skin and touches of licorice. Outstanding mineral notes, dried herbs and garrigue, as well as a nuance of orange peel. Amazing freshness and prevailing minerality with very good acidity. Deep and full-body, fine and very polished tannins. Complex and elegant. Pleasant and powerful finish.

FOOD PAIRING

"Los Confines de Prieto Pariente" is a suitable wine to be paired with fish, mature cheese, stews, roast, and grilled meats.

Bottles produced: 3.104 and 30 magnums

Alcohol content: 14,5%

