

Pricum Albarin Barrica 2008



Winery: Bodegas Margon

Region: Tierra de Leon D.O.

Grapes: 100% Albarin

Winery: Bodegas Margón is the result of the passion that has moved the Martínez and González families, to produce high quality wines with the Prieto Picudo variety. All of their estate grown, old vineyards are located in the village of Pajares de Los Oteros within the new D.O. Tierra de León.

Under the brand PRICUM, they produce white and red wines, made with grapes from their hundred year old vineyards, cared and fussed over as their ancestors did. During the harvest all their bush vines are hand harvested. Raul Perez is the manager and winemaker for this project. He has become one of the most international recognized winemakers from the northwest of

Spain. They focus especially on allowing the maximum expression and quality of the Prieto Picudo variety. As such they received harvested grapes to a cooling room at the top of the winery. This permits the raw material to access the tanks by gravity and with the best temperature conditions. Fermentation occurs in French oak vats instead of conventional stainless steel tanks. A great selection of french tonnelleries in the cave allows to additional structure of oak to balance the power of the Prieto Picudo grapes.

“The Pricum wines are produced by Bodegas Maragon who specialize in working with Prieto Picudo, an indigenous variety that has been winning significant attention recently. The wines are made by none other than Raul Perez.” Jay Miller, Wine Advocate

Wine: This wine is made from a nearly lost white grape varietal, native to the northwest inland regions of Valladolid and Asturias, Albarin. The vineyard is 60 years old and yields only 16 Hectoliters/Hectare. All of the grapes are hand harvested from bush vines and sorted again at the winery prior to processing. The grapes were destemmed and then left for cold maceration with skins. The pressed must was fermented in temperature controlled wood vats with native yeasts. Malolactic occurred in oak barrels. The wine was then aged for a further 7 months in oak barrels. The wine was clarified with egg white and lightly filtered prior to bottling.

Reviews:

“Light gold-colored, it offers up an alluring perfume of peach and other pit fruit. On the palate it displays vibrant acidity, a creamy texture, and superb concentration and balance. It will drink well over the next 4 years if not longer because of its acid structure.”

90 points *Wine Advocate* issue 188 April 2010

“Exotic scents of singed orange, pear skin, fresh fig and honey, plus a hint of dried flowers. Sappy, palate-staining citrus and orchard fruit flavors are perked up by tangy minerality and become spicier with air. Blends richness and vivacity smoothly and finishes long, with an echo of bitter pear skin.”

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



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