

Pricum Albarin Barrica 2009



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:

“Aromas of popcorn, mineral, melon, white peach, and almonds inform the nose of a deep, ripe, concentrated, savory, beautifully proportioned, silky-textured wine that will provide immense pleasure over the next 6 years. Master sommeliers take note!”

“The Pricum wines of Bodegas Margon are made by the talented Raul Perez and it shows.”

92 points *Wine Advocate* issue 195 June 2011

“Intense, mineral-accented aromas of nectarine, pear, honeysuckle and lemon zest. Rich and broad but sharply focused and light on its feet, with excellent clarity to its ripe orchard and citrus fruit flavors. Notes of anise and toasty lees add depth to the bright, linear, mineral finish.”

92 points *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 07/2011