

Pricum Prieto Picudo 2010



Winery: Bodegas Margon

Region: Tierra de Leon D.O.

Grapes: 100% Prieto Picudo

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 rec-

ognized 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 tonnelleres 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: Vines range in age from 60-100 years old, they are spur pruned and naturally grow very low to the ground. These old vines yield only 10 Hecoliters of juice per hectare. All of the grapes are hand harvested from bush vines and sorted again on tables at the winery. This wine used ~20% whole clusters and saw primary fermentation in temperature controlled French oak foudres with native yeasts and manual puchdowns followed by malo in oak barrels. The wine was aged for a total of 14 months in French oak barrels from a number of small cooperes. The wine was lightly filtered prior to bottling.

Reviews: This wine has not yet been reviewed.

Reviews from previous vintages:

“Glass-staining purple. Explosively perfumed aromas of black and blue fruit preserves, potpourri and licorice, complicated by floral oils and minerals. Lush and creamy but light on its feet thanks to vibrant acidity, offering concentrated blueberry and bitter cherry flavors and a touch of candied violet. Fine-grained tannins build with air and add grip to the long, smoky finish.”

93 points *International Wine Cellar* issue 164 Sept/Oct 2012



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 07/2016