

Pricum Prieto Picudo 2007



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 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 was made from 90% estate grown vines and 10% purchased grapes grown around the village of Pajares de los Oteros, just south of Leon. 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, sorted again on tables at the winery and destemmed prior to fermentation. Primary fermentation occurs in temperature controlled French oak fudres with native yeasts followed by malo in oak barrels. The wine was aged for a total of 13 months in French oak barrels from a number of small coopers. The wine was fined with egg whites and lightly filtered prior to bottling.

Reviews:

“Dark ruby-colored, it sports a sexy bouquet of Asian spices, wild berries, truffle, and underbrush. Vibrant, complex, and structured on the palate, it is packed with savory red fruits, and displays impeccable balance. It will evolve for several years and drink well for a decade.”

92+ points *Wine Advocate* issue 188 April 2010

“smells a lot like an extroverted pinot noir. Plump and juicy in the mouth, with flavors similar to the aromas and a sexy floral pastille quality on the back. Very suave wine with excellent finishing clarity and lingering sweetness.”

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



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