

Pricum Valdemuz 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: Produced from the oldest and lowest yielding estate vineyard, Valdemuz. Vines are aged between 100 and 115 years old and yield only 8 hectoliters per hectare. The vineyard is at a higher elevation than Paraje de El Santo and has stonier soils. The grapes are hand harvested from these old bush vines and sorted again at the winery prior to processing. A major difference between this and Paraje de El Santo, is that this wine incorporates 20% whole bunches along with 80% destemmed fruit in the fermentation. There is a cold pre-fermentation maceration prior to fermentation in temperature controlled French oak fudres. After fermentation with native yeasts this wine aged 18 months in new French oak.

Reviews:

“A glass-coating opaque purple color, it offers up a splendid aromatic array of pain grille, graphite, espresso, truffle, black cherry, and blackberry. Dense, ripe, and concentrated, on the palate it is velvety textured and virtually seamless. This lengthy offering will evolve for another 5-7 years and provide big-time pleasure through 2027 if not longer.”

94 points *Wine Advocate* issue 188 April 2010

“Far more serious than the foregoing Pricum bottlings, offering deep dark berry and bitter cherry aromas and flavors complicated by licorice and black cardamom. Lively minerality adds lift and thrust to the middle palate and a suave floral quality builds with air. Finishes with outstanding persistence and lingering notes of smoky minerals and dried rose.”

92(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010



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