

# Pricum Valdemuz 2008



**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:** 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 the other Pricum wines, 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 foudres. Following fermentation with native yeasts this wine saw 18 months aging in new French oak barrels.

## Reviews:

“Aromas of pain grille, graphite, Asian spices, lavender, brier, black, and blue fruits leads to a loaded wine with impeccable balance, terrific volume, and the structure to evolve for at least 4-5 years. This lengthy effort should be at its best from 2015 to 2023, likely longer.”

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

**94 points** *Wine Advocate* issue 195 June 2011

“Opaque ruby. Sappy raspberry, currant and mocha on the explosively perfumed nose, along with a suggestion of incense. Powerful and deeply pitched but energetic, with aromatic flavors of red and dark berries, spicecake and minerals. A firmly built, extremely fresh wine with solid acidity and striking intensity to its long, floral finish.”

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



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