

PITA FINCA LA BONERA

100% TEMPRANILLO. Special selection from our vineyards.



VINEYARD

Velascávaro (Valladolid).

Southern D. O. Rueda.

Land:

- Sandy clay surface.
- Clayey at 50cm.
- Strong presence of silica pebbles.

WINEMAKING

- Handmade grape harvest selected in boxes.
- Aged for twelve months in French oak barrels.
- Production limited to 3,000 bottles a year.

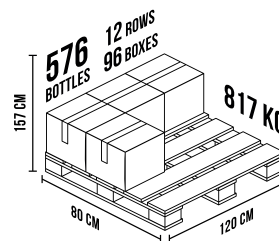
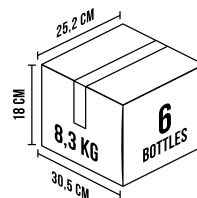
TECHNICAL NOTES

- Varietal: Tempranillo
- Alcohol: 14°
- pH: 3,37
- Total acidity: 4,8 g/l
- Residual sugars: 1,1 g/l



VINO ECOLÓGICO

DATA LOGISTICS



WINEMAKER'S NOTES

Garnet in color with shades of violet, clean and brilliant. The first notes on the nose are the red fruits characteristic of this vintage, which are followed by predominant aromas of tea leaves and chocolate. Fresh and silky on the palate. A wine with a light, delicate structure for lovers of elegant reds.

Emilio Pita Gil