

PICO MADAMA

Varietal Blend: Monastrell 50%, Petit Verdot 50%

Vintage: 2006

D.O. Jumilla

Winery: Bodegas y Vinedos Murcia

Total production: 40,000 bottles

TASTING NOTES

Color: Deep and intense red with a violet edges

Nose: Dried flowers, paprika and minerals

Palate: Soft yet firm tannins. Complex spices with a hint of tobacco.

Finish: Full bodied, balsamic with a fine lengthy finish

VINIFICATION

The wine is fermented in 25,000 liter stainless steel tanks, between 28 and 30°c for a period of 12 to 15 days. The Petit Verdot is barrel aged in French oak and the Monastrell in American oak for 13 months. The fining method is microbic filtration.

pH: 3.6

VA: 0.6 g/l

ALC: 15.0%

RS: 2.5 g/l

Free SO₂: 38mg/l

Malolactic fermentation: yes

TA: 5.8 g/l

Total SO₂: 72mg/l

Lees contact/battonage: yes



DO

The DO's current surface area is 32,000 hectares. The area is characterised by broad valleys and plains crossed by mountains, which lie between the Mediterranean coast and the meseta of Castilla La Mancha. The vineyards are planted at altitudes between 1,200 and 2,400 feet above sea level.

The soil is red-brown limestone lying over limestone bedrock. It has high water retention and medium permeability which allows the vines to survive the long periods of drought, taking maximum advantage of the water available. These soils are very low in organic content and their structure does not favor the propagation of phylloxera; the texture of the soils is loam or sandy loam, which gives them good air drainage. They have a high pH and low salinity.

WINEMAKER: *Marcial Martinez Cruz*

Bodegas y Vinedos de Murcia is located in El Carche (Jumilla), in the south-eastern corner of the province of Albacete at an elevation of 1,372 feet. The climate is typical continental climate (cold winters and hot dry summers). Soil composition is lime and chalk. The Monastrell vines have aged 34 years and the Petit Verdot 14 years. Grapes were harvested between September and November under hot and dry conditions. There was no rainfall during the harvest time. The harvest method is hand picked. The harvest yeild (tons/ha) is Monastrell 4,000 kg/ha, Petit Verdot 6,000 kg/ha.

Reviews/Awards

N/A

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