

PRIETO PICUDO

trasto

My madre me llamaba así
cuando hacía travesuras.
My mum called me "trasto"
when I was naughty.



Noelia de Paz

LaOsa

2020 'Trasto' Tinto

Region: Tierra de León

Soil: Alluvial clay

Elevation: 800-900m

Vinifera: 100% Prieto Picudo

Winemaker: Noelia de Paz

Vineyard 25 years old vines, dry farmed vineyards, non-cert. organic. Tierra de Leon is one of the windiest growing regions in Spain, and that affects the grapes through the development of thick skins. Alluvial clay soils allow for good water retention, although the region sees very little rain < 20 inch/year. Poor nutrient profile in the soil means little green harvesting is needed to naturally achieve 2-3 tons per acre.

Production

Hand Harvested, destemmed, native fermented Prieto Picudo for 20 days, later pressed into neutral barrel for 4 months. Delicate wetting the cap with minimal extraction. 10% of previous vintage is kept in barrel and blended back into for complexities and balance. This vintage, Noelia strives to seek restraint with less agitation of this tender and expressive Prieto Picudo beast.

Vintage

2020 – a moderately warm vintage with little rain – very uneventful. A good and rainy Spring allowed for substantial water retention in the alluvial clay soils to keep the summer soils hydrated. Very healthy grapes with a bit more concentration of fruit than previous years. Maintains freshness.

Wine

Best vintage to date. Yowza. Nose of poutpourri and boisenberry. Hints of frambois. Density and grip on the mid-palate, finish with medium bodied, chalky tannins that are matched with dark fruits and eucalyptus. The presence of Prieto Picudo is firm but gives way to juicy fruits. heavy potpourri and dried purple flowers. Blue.

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