

PRIETO PICUDO

trasto

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



Noelia de Paz

LaOsa

2021 Trasto Rosado

Region: Tierra de León

Soil: Alluvial clay

Elevation: 800-900m

Vinifera: 100% Prieto Picudo

Winemaker: Noelia de Paz

Vineyard 15+ year-old, dry farmed vineyards, non-cert. organic farming from a 20 ha plot in Gordoncillo, from the south of the DO León. 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 The grapes are completely destemmed, fermentation in stainless steel with the free run juice. Minimal intervention, native yeast, spontaneous fermentation. Delicate. Sangrado. Moments on the skins, this LaOsa wine is NOT your typical claret Prieto Picudo and more salmony purple in color.

Vintage

2021 endured by a very cold, long, dry winter. Harvest was at the end of September, a bit ahead of schedule because of a pending major rainstorm in the forecast. Normal ripening and ph levels.

Wine

Visually this wine is evidently from a bluer skinned grape with its kind of purple color. Electric watermelon and pink grapefruit zest give off Strange Fruit vibes and jasmine aromas allure instantly. This wine has 'chispa' a lovely spark of flavor.

UPC: 0 180010 00754