

# Knight's-errant

2008 Tintorera, Manchuela Espana

# CIENYPICO

HUNDRED & SOMETHING



Latitud 39°04'05" N.  
Longitud 1°26'48" O.  
Altitud 2760 F. = 841 M.

## Background Note;

Cien y Pico is our call to arms and means a [hundred & something] in La Mancha, the southern Castilian meseta between the Mediterranean and Madrid, the land of Don Quixote. A wide, dry, plateau 1000 metres above sea level, surrounded by mountains that offer just enough protection from the icy winters that turn directly into warm summers.

Here our ancient plantings of [Garnacha] Tintorera not only survive, but thrive in the organically poor but limestone rich, red, sandy Miocene era sedimentary clay between the rocky limestone outcrops that cover the vineyards. These ancient, gnarled, free standing bush vines grown on their own roots with just 300mm of rain a year, yielding tiny but intense crops. This Cien y Pico is nicknamed 'Doble Pasta' referring to its deep colour from that occurs naturally with the variety [Garnacha] Tintorera.

The aim of Cien Y Pico is to protect and preserve these 19th Century vineyards for future generations. We trust Cien y Pico's vineyards produce wines that will allow us, four winemakers-errant if you will in the battle for vineyards of *terroir* and biodiversity.

## Vintage and Variety Note:

For our two wines ie our Doble Pasta and our Knights Errant, both made from Garnacha Tintorera.

All Cien y Pico wines are about the taste of our old vine vineyards, hence our name. All that our vigneron want is to be able to taste 'his' vines in 'our' wine. As Winemakers-errant, all we want to do is to make great wine, the very best young wine from the oldest vines we can find.

Although we have worked in the region for many vintages, and in Luis' case for almost 30 years, Cien y Pico's second release, the 2008 vintage, was very special. In this year the hundred-plus-year-old vines surrounding Manchuela turned out to be not only picture perfect but vine perfect as well. A year of "privileged purity of the grape". To taste and drink the two 2008 Cien y Pico wines was and still is like eating fresh picked fruit off the vine during harvest with just a little winemaking. This is what makes these old vines and Manchuela so special.

Nothing is forced at Cien y Pico, which is easy to achieve because all that you could want in the wine is delivered from there en-masse - with chivalrous breed. Cien y Pico does not require verbose explanations, marketing or the unenviable process of over-selling - it is Garnacha Tintorera vinified traditionally with some new French oak. To smell is to see and to taste it is to know.

## Knight's-errant Garnacha-Tintorera tasting note:

**Colour:** A black hole, a dark star of intense opaque glass. Please note, lips, teeth and anything else that comes in contact with this turn purple. Spill this wine and it will stain something. You have been warned.

**Nose:** A black hole of deep concentrated smells, the first that comes to mind is a compote of blueberries, blackberries and the finest darkest 99% Cacao chocolate. Hints of cinnamon, spice and exotic smells of fresh black pepper, opening Lilies and saffron! There is also some magnificently complimentary aromatics of the finest French oak barriques (Radoux 100% and new 85%)

**Palate:** An absolute blockbuster. Intense blackberry fruit strong but soft, a velvet glove over and iron fist. Dark leather and dry high cocoa tannins and an almost chocolate truffled pallet, supported by creamy blueberry cheesecake and fresh uplifting powerful pure blackberry. The Knights-errant is too long in the mouth to describe except to say it is hauntingly long in the echoes of flavour. Also interesting to note this wine can be left open in the bottle for quite a few days and still looks very impressive and that we consider the Knights-errant to be a vinous time capsule that will benefit from bottle ageing, especially under screw cap, a Knight-exemplar if you like. As Winemakers-errant we challenge you to try this wine, if only once on your life. En Garde!

**Drink with note:** We recommend the following to drink, in stems ware of course, with a copy of Miguel De Cervantes's; The Ingenious Gentleman Don Quixote of La Mancha especially Vintage Classics 2003 translation by Edith Grossman (ISBN 9780099469698) and your own Sancho Panza and Lady Dulcinea.

Also [and this is not the beginning of a joke] but Cien y Pico's four Winemakers-errant, an Australian, Bulgarian, Italian and Spaniard recommend the following matches for both Cien y Pico Garnacha Tintorera's.

Elena Brooks our Bulgarian Winemaker says Cien y Pico is best drunk with Shopska Salata. [i.e. with anything with a tomato, cucumber and cheese salad attached]

Luis Garcia our Spanish Winemaker-errant says Cien y Pico is best drunk with Jamon di Pata Negra, Cinco Jotas! [ie with anything with 5 Star Jamon attached]

Nicola Tucci our Italian Winemaker-errant says Cien y Pico is best drunk with anything and Tartufo Bianco. [i.e. with anything with white truffle attached]

Zar Brooks our Australian Winemaker-errant says this wine is best drunk with a second bottle! [i.e. with anything with mates attached]

Saludos, the Winemakers-errant of Cien y Pico  
Elena Golakova Brooks y Luis Jimenez Garcia y Nicola Tucci y Zar Brooks.

**Variety:** Garnacha Tintorera  
**Region:** Manchuela, Spain V.C.P.R.D.  
**Vineyard:** In Mahora, Dry grown, 100+year old, centurion bush vine.  
**Soil:** Limestone rich, red, sandy Miocene era sedimentary clay  
**Yield:** 3.3 tonnes per hectare  
**Harvest Date:** 24th September 2008  
**Fermentation:** Open on skins 10 days  
**Alcohol:** 14.1%  
**pH:** 3.66  
**TA:** 6.3 g/L  
**VA:** 1.04 g/L  
**RS:** 2.4 g/L  
**Free SO2:** 25 ppm  
**Total SO2:** 77 ppm  
**Oak:** 85% in new Radoux 225L barrique for 19 months  
**Bottling:** Under Screw Cap Oct 2010  
**Release:** New Year 2010  
**Barcode:** 9342160000034  
**Carton:** 6 x 750ml stand up  
**Lot #:** LCPY07KEGT

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