



Latitud 39°03'52" N.
Longitud 1°26'38" O.
Altitud 2790 F. = 850 M.

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: 7th September 2007
Fermentation: Open on skins 10 days
Alcohol: 14.1%
pH: 3.65
TA: 5.3 g/L
VA: 0.682 g/L
RS: 2.9 g/L
Free SO₂: 23 ppm
Total SO₂: 65 ppm
Oak: 20% in new Radoux 225L barrique for 19 months
Bottling: Under Screw Cap April 2009
Release: New Year 2010
Barcode: 934216000010
Carton: 12 x 750ml stand up
Lot #: LCYPDP07GT
E: winery@cieny pico.com

Background Note:

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

Our ancient plantings of [Garnacha] Tintorera thrive in the organically poor but limestone rich, red, sandy Miocene era sedimentary clay between the rocky limestone outcrops that cover the vineyards. Ancient and gnarled, the free standing bush vines, grown on their own roots with just 300mm of rain a year, yield tiny but intense crops. Cien y Pico is nicknamed 'Doble Pasta' referring to its deep colour 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 to produce wines that will allow us, four winemakers-errant, to be victorious 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 first release, the 2007 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 2007 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.

Doble Pasta Garnacha-Tintorera Tasting Note:

Colour: Extraordinary, glass staining, almost impenetrable deep hued purple, with youthful violet on the edges. Just an extraordinarily deep hued red. Warning; do not spill any of this wine on anything white, as it will leave a permanent purple stain!

Nose: A fantastic range of blueberries, damson plums and cherries. Also there are intriguing smells of fresh tea, lavender and Turkish delight, but in the main this wine smells lots of red fruit and summer berries, raspberries, redcurrants, Loganberries and blackberries combined with a little cram on top. Interestingly the smell of this has often been compared to many great (rich) wine styles and varieties but there is always a note referring to the perfumed elements on the nose.

Palate: Attaching intense fresh and uplifting powerful pure blueberry and strong red fruits, followed by complete and almost summer pudding array of juicy blackberries, delicious strawberries and cream. There is also some significant tannin as well as strong dark chocolate dominates on the pallet, supported by blueberry coulis like flavours. Once spat out but hopefully swallowed, the flavour of the wine reverberates for a long, long time in the mouth afterwards.

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. [ie. 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. [ie. with anything with white truffle attached]

Zar Brooks our Australian Winemaker-errant says this wine is best drunk with a second bottle! [ie. 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.

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