



# Tinto Joven

Varietal Blend: 100% Mencia  
Vintage: 2020  
D.O.: Bierzo  
Winemaker: Jorge Peique  
Vineyard: 1,800ft altitude | 50+ years old  
Soil: Clay & Sand

## TASTING NOTES

Color: Vibrant light purple  
Nose: Beautifully perfumed with huckleberry and cherry aromas  
Palate: Fresh fruit flavors with wonderful vitality  
Finish: Softly textured but with good backbone and firm acids

## ELABORATION

Pre-fermentation maceration: 3 - 5 days at 39-43°F  
Alcoholic fermentation: 10 days  
Maceration: 4 - 10 days  
Malolactic fermentation: 5 - 9 days  
Aging: 2 months in stainless steel, on the lees, then 2 months in bottle

## HERITAGE & PHILOSOPHY

The Peique family has deep roots in the village of Valtuille de Abajo, in El Bierzo, where Ramón Peique began making wine in 1912. Today the fourth generation family members Luis, Mar and Jorge are honoring the traditions of their predecessors as both farmers and winemakers, *verdaderos viticultores (true viticulturists)*, and they believe their vineyards in Valtuille perfectly represent the natural environment of El Bierzo. While paying homage to their history they also continue to innovate and explore new concepts and ways of working the vineyards and the winery. The Mencia bush vines are nearly 100 years old and the family is deeply focused on the care and maintenance of their vines and soils with an emphasis on sustainability. The Peique family vineyard is located between 1,500 and 1,900 feet in elevation and is composed of predominately clay based soils which provides the framework to develop fleshy and well-textured reds.

## CLIMATE & VINTAGE

Bierzo enjoys the unique climatological blending of moist, cool Atlantic climate from the west and the warm and sunny eastern influence from the plains of Castilla. Ringed by mountains the valley of Bierzo sets up as a perfect location for Mencia to thrive. In 2020, June and July were rainy, and hot weather in mid-July led to an early fruitset, which led to an early harvest. Harvest was two weeks earlier than in 2019, beginning in late August and concluding in mid-October. Throughout the final stages of ripening, fine weather resulted in high-quality grapes, resulting in fruit-forward wines with strong varietal characteristics.

