

Dominio Dostares

Estay

100% Prieto Picudo

Tasting Notes:

This lesser-known Spanish red variety delivers an intense, fresh nose of red berries and florals, with subtle spicy notes of fine oak. Bright fruit flavors perfectly balance Estay's fresh acidity and structured tannins.

Pair with a wide variety of simple, everyday cuisine, including tomato-based pasta dishes, white meats, meaty fish, and hearty vegetables.

Vineyards:

Region:	Castilla y León, Spain
Name:	El Llano
Size:	23 hectares
Training Method:	Gobelet
Planting Density:	900 vines/hectare
Soil Composition:	Deep sandy gravel and loam with small pebbles
Elevation:	800-900 meters
Exposure:	Southeastern
Practices:	Sustainable

Winemaking:

Harvest:	Manually harvested in September
Fermentation:	The grapes were cold-soaked in stainless steel tanks at 12°C for 48 hours. A 12-day fermentation period followed at 18°C in stainless steel tanks. Pump-overs were conducted. Filtered before bottling.

Aging:

6 months in previously-used French & American oak barrels. 6 months in bottle.

Technical Data:

Alcohol:	13.5%
pH:	3.40
Residual Sugar:	<2.0 grams/liter
Acidity:	5.5 grams/liter

Production Quantity: 6,600 cases



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET