



VINOS MALAPARTE  
BODEGAS DE FRUTOS MARIN S.L.  
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CUELLAR-SEGOVIA-SPAIN

## PICO LUNAR AMPHORA 2018

**GRAPE VARIETY:** 100%tempranillo

**PRODUCTION'S AREA:** Segovia( Castilla y León)

**VINEYARD:** 5.5 Ha.

**EXPOSITION AND ALTITUDE:** 900m above the sea level. The vineyard has been planted in 1988

Our climate presents a huge temperature's excursion between night and day allowing a slow maturation of our wines.

**SOIL:** siliceous sandstones and limestone rock. We don't use pesticides, herbicides, etc. and in the cellar we elaborate our artisanal wines avoiding invasive practices.

**TRAINING SYSTEM:** double cordon

**DENSITY:** 3.500 dry farmed vines per hectare

**YIELDS:** 3.500kg/ha

**HARVEST:** Mid October, hand harvested.

**VINIFICATION:** with spontaneous fermentation triggered by indigenous yeast only. The 15 days long fermentation is carried with skin contact in open barrels.

Not stabilized, unfined and unfiltered. Therefore the wine can throw some sediments.

**AGEING PROCESS:** The wine then ages in clay pots(amphorae) for 8 months

**ALCOHOOL BY THE VOLUME:** 14%

**BOTTLES PRODUCED:** 1.666 uds (750ml) bottling September 2019

