

BODEGAS JIMÉNEZ-LANDI

PIÉLAGO 2007

- **AREA:** Denomination of Origin MÉNTRIDA (TOLEDO)
- **TYPE OF WINE:** Vintage red
- **WINEMAKER:** Daniel Gómez Jiménez-Landi
- **VARIETIES:** Grenache 100%
- **AGRICULTURE:** biodynamic
- **VINEYARD:**
 - Location of the vineyard: all the vines are found in the municipal area of El Real de San Vicente.
 - Climate: Continental - Mediterranean
 - Soil: Sandy (siliceous) of granite origin.
 - Plots: 11 different plots.
 - Exposure: depending on the vine
 - Altitude: 700-850 metres
 - Age of vines: 40-70 years
- **PRODUCTION:**
 - Harvested by hand in small cases.
 - The vines are grown separately in small French oak tubs and open barrels of 500 litres.
 - Whole grape with stem (between 30% and 100% depending on the vine)
 - Cold pre-fermentation maceration (2-7 days)
 - Gentle extraction without using pumps (pressed with the feet)
 - Maceration time: between 10 and 30 days.
 - Natural malolactic fermentation in barrels.
 - Ageing on lees.
- **AGEING:** 14 months in French oak barrels of 500 and 1,500 litres.
- **BOTTLED:** without clarifying, filtering or stabilizing
- **ANALYTICAL DATA:**
 - Alcohol content 14.50°
 - pH: 3.3
 - Total acidity: 5.7 g/l.
 - SO₂ total: 50 mg/l.
- **SUGGESTIONS**
 - Serving temperature: 16°-17°
 - Open 1 hour before serving in order to obtain the wine's best qualities.
 - The use of Burgundy glasses is recommended.
- **PRODUCTION:** 10,000 bottles