



Bodegas Pinuaga 200 Cepas, IGP Tierra de Castilla Magnums - Organic 2019

Red | Spain | Tierra de Castilla | 14% | Full-bodied red | Natural Cork
100% Tempranillo (Cencibel, a special clone from T



In a nutshell:

From a single, three-hectare vineyard of old, un-grafted Tempranillo, this spends over a year in oak before being bottled and never fails to wow at tastings. It comes from a particular old clone of Tempranillo with small berries, giving deliciously concentrated fruit.

Viticulture:

This selection comes from a small 3-hectare plot planted on clay soil. The average age of the bush vines is 55-65 years old.

Classification: Organic

Harvesting Method: Manual

Bodegas Pinuaga are pioneers in organic farming and has been certified for over 20 years. They work with indigenous grapes that they believe are best suited to adapt to climate change. Just over 80% of the winery's energy is generated by solar panels. Nat

Vinification:

The grapes undergo a one-week maceration, followed by fermentation with indigenous yeast. During fermentation, minimal pump-overs and punch-downs occur, resulting in Pinuaga's signature silky tannins. Following fermentation, the wine spends 18 months in new French oak barrels. The average production is 5,000 bottles.

RS 0g/l

Price:

150cl Bottle £57.30 Case (6 bottles) £343.82

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Tasting Notes:

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Recommended by Jancis Robinson MW in The Weekend FT (May 2025) as the perfect foil to foods containing chilli 'an obvious enemy of wine'.

