

MARBORÉ

Cuvée

CINCO

CINCO VARIEDADES DE UVA
SELECCIÓN DE VIÑEDOS SINGULARES

PICO CILINDRO MARBORÉ 3.328 m

A DE
BOTELLAS



BASIC DETAILS

Protected Designation of Origin Somontano.

One-off wine 2022.

Grape varieties: *Tempranillo, Cabernet Sauvignon, Merlot, Moristel and Parraleta*.
6000 numbered bottle limited run.

ANALYTICAL CHARACTERISTICS

Alcoholic content: 13,5% vol.

Total acidity: 6 g/l tartaric acid.

pH: 3,41

Residual sugars: 3,5 g/l.

Allergens: Contains sulphates.

VINEYARDS AND GRAPE HARVEST

Vineyard: Selection of the most qualitative plots, seeking out the variety's expression on the landscape over excessive concentration. Vineyards located in upper areas and alignments that allow for slower ripening. Plots that better retain humidity for international varieties. More ripened grapes, harvested with a more complete phenolic ripeness.

Number of hectares: 50 Hectares.

Average age of the vineyard: 15 - 40 years.

Yield: 4,000 Kilos/Hectare.

Specific soil type: Fresh, clayish soil.

Pruning: Trellis conduction method, cordon pruning at 3 thumbs per branch with 1-3 buds per thumb.

Specific microclimate: The contrast in temperatures fosters ripening cycles.

Harvesting method: Mechanised for foreign varieties and manual for homegrown varieties.

VINIFICATION

Tanks: Stainless steel.

Fermentation: At 25°C with peaks at 28°C as not to force extraction.

Time: 4-6 days.

Manufacturing process: The grape is harvested per variety at the optimum moment of ripeness. Manufacture of each variety separately. Short maceration processes lasting 7 further days.

AGEING

Ageing for 16 months in French casks to round off the wine. It is stored in bottles for several months to achieve harmonisation, seeking out the fruitiest expression over the tertiary nature of bottle ageing.

FORMAT

Case with 6 bottles of 75 cl

1.5L Magnum

TASTING NOTES

👁 APPEARANCE: Ripe cherry colouring.

👃 BOUQUET: Stone fruit aromas, cherries, apricots along with toasted wood, coffee, marmalade and spices such as paprika.

👄 PALATE: Smooth and creamy on the palate, juice like with sweet tannin. Prolonged aromatic aftertaste.

🍽 PAIRING: Filled leg of lamb, stews, red meats and game.



BARBADILLO

DESDE 1821

BODEGA PIRINEOS

