

# Bodegas Latúe

## Pingorote Tempranillo

---

<i>Origin</i>	Spain, La Mancha
<i>Producer</i>	Bodegas Latúe
<i>Vintage</i>	2012
<i>Grape</i>	Tempranillo
<i>Cork/cap</i>	Cork
<i>Bottle volume</i>	750ml
<i>Alcohol content</i>	13 %
<i>Item no</i>	42-1204104



---

### *Viticulture*

Bodegas Latúe is situated on the Gigüela river bank, in the heart of La Mancha. The climate of warm summer, cold winters, and little rainfall along with the limestone clay soil lends a distinctive character to the wines.

---

### *Winemaking*

This wine is made from grapes harvested from up to 25 year old vineyards. About 60% hand-harvested and 40 % mechanically harvested.

Fermentation in stainless steel tanks at 24-25°C. After 5-7 days, the wine is moved to smaller tanks, where a micro-oxygenation treatment is applied. Spontaneous malolactic fermentation after two months. Before bottling, the wine is filtrated and stabilized at low temperature for at least 20 days.

---

### *Tasting notes*

Cherry colored with violet hues. Scent of wild berries and figs, Full-bodied taste with nicely balanced tannins. Round and long finish.

Goes very well with cheese pâté, grilled meats and poultry.  
Serve at 14-16°C.