

About the wine

Name: Cumsal
Origin: Vino de la Tierra de Castilla y León
Production: Limited production of 40'000 bottles and 300 magnums
Ratings:
Silver Medal International Wine Fair 2006 in Madrid
Gold medal Decanter Wine World Awards 2007
Wine & Spirits 91 points
Tanzer 91 points

Technical info

VITICULTURE

Produced with our own vineyards in Pajares de los Oteros, which is a plateau at 810 m. above sea level with continental climate and extreme temperatures.

Age of vines : over 90 years old

Soil: deep, sandy-gravelly, loamy with pebbles (soil rather acid & strong)
Pruning : Guyot (traditionally used to grow like a creeping plant)
Harvest : Handpicked in small crates (15 kg) and manual selection on the sorting table.
Varietal blend : Prieto Picudo 100%

Pre-fermentation maceration: 3 days at 12°C
Alcoholic Fermentation:
Duration: 12 days
Temperature: 29°C
Malolactic Fermentation: 100% in American oak (Missouri)

Ageing process in barrel:
Capacity: 225 litres
Age of barrel: New
Type of oak: French (Allier, Nevers & Tronchais) and Hungarian
Toasting level: Medium & medium+
Ageing time: 15 months

Analysis:
Alcoholic content: 14°
Total acidity: 5,4 g/l
Residual sugar: <2 g/l
Ph: 3,45

Clarification method: Natural albumen
Filtration: Unfiltered

Tasting notes

Attractive deep garnet-red colour with claret glints..
Clear and bright with beautiful legs.
Intense fruity nose of ripe strawberries, blueberries and plums with nice spicy hints of fine oak and blackcurrant aromas coming through.
Full-bodied and well-balanced with fine acidity.
Good backbone with an elegant after-taste and a lingering finish.



Winemaking process

After a previous selection of the best plots, harvest began on September 28th with handpicking in small crates (15 kg) and manual selection on the sorting table, where all the bunches that didn't comply with the requested standards of ripeness, health and general aspect were thrown away. After a maceration of 15 days and the subsequent settling, the malolactic fermentation as well as the ageing process were carried out in Hungarian and French oak during 15 months. The final blend was bottled in December

Packaging

FRONT LABEL:

Format: 59 mm x 95 mm
Paper: Supermatt with waterproof inks & dry stamping
Recyclable paper. Braille code.

BACK LABEL:

Format: 60 mm x 70 mm
Paper: Supermatt with waterproof inks & dry stamping
Recyclable paper.

EAN Code – 500 ml bottle:
EAN 13: 8437002369569

EAN / UPC Code – 750 ml bottle:
EAN 13: 8437002369538
UPC: 737686201031

EAN / UPC Code – 1500 ml bottle:
EAN 13: 8437002369590
UPC:

CORK:
Material: Natural cork
Length: 49 mm

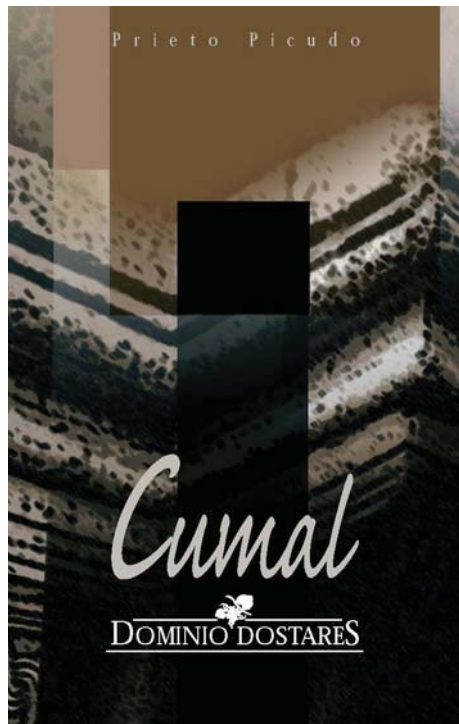
BOTTLE:
Format: Burgundy reserve
Capacity: 500, 750 & 1500 ml.
Colour: Antique

TRANSPORT CASE 6 BOT. 750 ML.:
Size: 320 x 255 x 190 mm.
Material: recyclable cardboard
Gcode EAN 14 EU: 18437002369535
Gcode EAN 14 USA: 17376862010311

TRANSPORT CASE 6 BOT. 750 ML.:
Size: 340 x 285 x 205 mm.
Material: Wood
Gcode EAN 14 EU: 58437002369533
Gcode EAN 14 USA: 57376862010319

TRANSPORT CASE 12 BOT. 500 ML.:
Size: 355 x 270 x 275 mm.
Material: recyclable cardboard
Gcode EAN 14 EU: 38437002369560

TRANSPORT CASE 6 BOT. 1500 ML. MAGNUM:
Size: 355 x 320 x 285 mm.
Material: recyclable cardboard
Gcode EAN 14 EU: 48437002369598
Gcode EAN 14 USA:



Made 100% from León province's indigenous Prieto Picudo, originating in estate vineyards near the village of Pájaros de los Oteros averaging 90 years and older. Following malolactic fermentation in barrique, the wine was aged for 15 months in the finest new French oak.

ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

75Cl. 2004 14%Vol.



CUMAL
PRIETO PICUDO
VINO DE LA TIERRA DE CASTILLA Y LEÓN

Bottled by R.E. 8081 LE 02 for
Dominio Dostares, S.L. 24318
León, Spain. Product of Spain

IMPORTED BY
CLASSICAL WINES SEATTLE, WA

CONTAINS SULFITES

Cumal