

ALAIA

# ALAIA MARISA CASTILLA Y LEÓN

VINO DE LA TIERRA DE CASTILLA Y LEÓN • CASTILLA Y LEÓN •  
SPAIN • EUROPE

## TECHNICAL DETAILS

### The Estate

Prieto Picudo is a widely planted grape in Northern Spain and is often blended with other varietals. Prieto in Spanish means 'dark color', here making reference to the color the grape adds to a wine, Picudo refers to the pointy shape of the compact bunches.

### Wine Making

Fermentation takes about 7 days and the grape skin is left with the musts during that process; the maximum temperature will be between 25 and 26° Centigrade. The wine is then aged for 4 months in 225 liter French Oak barrels.

### Food Suggestions

Pairs well with beef, pasta, veal, and poultry dishes.

## TASTING NOTES

This delicious red blend pours into a dark ruby red color. It greets your nose with aromas of black fruits with cocoa butter. On the palate, it is ripe and juicy, fruity with notes of black cherry, cassis and a hint of spice with a smooth finish.

**Prieto Picudo, Merlot, & Tempranillo grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

[WWW.BOUTIQUEWINES.INFO/WINERY.PHP?](http://WWW.BOUTIQUEWINES.INFO/WINERY.PHP?)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

