

PEGASO VIÑAS VIEJAS / Cebreros

Finca la Piñonera
05260 Cebreros, Ávila

Pegaso Pizarra (2016)

The Pegaso Pizarra vineyards lie on metamorphic rock with a laminar structure. This type of slate soil is very rare in the DO Cebreros. They are barely found in the vicinity of the Arrebatacapas pass between 850 and 1,200m asl, where we own a number of vineyards. In 2016, the grapes came from five very low yielding plots (less than 15 hl/ha).

REGION

Sierra de Gredos

VILLAGE

Cebreros (Ávila)

PLACES

Arrebatacapas, La Redonda, La Curva, Fuente Fabian, Presidente

VARIETIES

100% Garnacha

VITICULTURE

Old bushvines, organic viticulture.
Manual harvest in boxes.

ELABORATION AND AGING

Native yeasts. 24-30 months in barrels of 500 and 400 liters of French oak from different forests and origins.

SOILS

Slate soils on metamorphic rock with a laminar structure.
Mainly oriented to the east, at altitudes above 950 meters.

VINTAGE CHARACTERISTICS

In Cebreros we had a mild winter with few frosts and higher rainfall than average, followed by a particularly cool and wet spring. Summer, on the other hand, was very dry and one of the warmest in recent years. The harvest began in mid-September, offering a balanced vintage.

2016 is surely the best Pegaso Barrancos de Pizarra to date. Grapes for Pizarra are even more selected since we started to produce Pegaso ZETA. The result is increased depth, weight intensity and harmony in Pegaso Pizarra. The slate soils provide a broader and more approachable texture, integrated and delicate tannins, a complex and original aromatic expression marked by scrubland, rockrose, rosemary and lavender, completed with balsamic and mineral notes.

TELMO RODRÍGUEZ

