


# PI - 3,1415




Origin	Spain	
Region	Aragón	
Variety	100% Concejón	
Vineyard Age	90 - 100 years	
Production	1000 kg/ha	
Soil	Stony	
Altitude	900 - 1000 m	
Viticulture	Traditional	

## Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	12 months in American, European and French oak	
Time in bottle	> 6 Months	

## Tasting

Colour	Cherry red, very deep with purplish tints.	
Nose	Fragrant nose of mature red and black fruits. Elegant vintage aromas, with hints of cocoa and tobacco. Complex and elegant.	
Mouth	Unctuous on the mouth, fat and very glyceric. Sweet tannins, round and velvety.	

## Food pairing

Due to its singular qualities this wine is ideal with red meats, Serrano ham and cured cheeses.

Serving temperature 17-18°C



## Logistics

GTIN 13	8157220100536	
<b>Bottle</b>		
Type	Bordelaise	
Height	325 mm	
Diameter	74.4 mm	
Weight (empty)	560 gr	
<b>Box</b>		
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm
Capacity	6 bottles	12 bottles
Weight	7.5 kg	15 kg
<b>Palettes</b>		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm
Amount of bottles	720	900
Weight	920 kg	1145 kg



## Premios destacados/ Highlight awards



2020



2019-2020



2016



2011



2020



2022, 2019



2017

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