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PEGASO VIÑAS VIEJAS / Cebreros

## Pegaso Granito (2016)

Finca la Piñonera  
05260 Cebreros, Ávila

The Granito vineyards are found on shallow soils of magmatic origin with a loose and granular structure. This is the main soil type of the appellation, generally located between 750 and 950 meters a.s.l.

The grapes come from only two plots of old, very low-yielding vines (20 hl/ha).

### REGION

Sierra de Gredos

### VILLAGE

Cebreros (Ávila)

### PLACES

El Robledillo, El Mojón

### VARIETIES

100% Garnacha

### VITICULTURE

Old bushvines, organic viticulture.  
Manual harvest in boxes.

### ELABORATION AND AGING

Native yeasts. 18/24 months in 600 liters French oak barrels from different forests and origins.

### SOILS

Located between 800 and 1000 m of altitude. Granites of magmatic origin. Shallow, coarse textured soils with a low water retention capacity.

### 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.

The wines on granite are more nervy and vertical. The granular soils provide a more present and vibrant tannin, enjoyed with intense aromas and taste of wild mountain berries, sloes, blueberries, as well as slightly more floral and herbal notes. A juicy and balanced wine released just at the right moment of maturity.

