

VINO FINO

Explore a World of Wine

PIQUERAS BLACK LABEL SYRAH / MONASTRELL 2022



\$17.99

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|---------------|----------------------|----------|----------------------------|
| Product Code: | 3171 | Closure: | Cork |
| Country: | Spain | Unit: | Each |
| Region: | Castilla La Mancha | Volume: | 750ml |
| Sub Region: | Almansa | Alcohol: | 14.0% |
| Style: | Red | Grape: | 50% Monastrell / 50% Syrah |
| Variety: | Grenache Blend / GSM | Natural: | Certified Organic |



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Gold Medal - Gilbert & Gaillard 2024

Bodegas Piqueras was founded in 1915 by Mario Bonete, one of the driving forces behind the creation of Almansa DO. in south-east Spain (100 kilometres inland from Valencia.) Today, Mario's sons look after the estate, with the help of talented winemaker Juan Cantos. The estate is situated at 750-850 metres altitude with an extreme continental climate, low rainfall and limestone-rich soils which are managed using organic farming methods... perfect conditions for low yielding, slow ripening vines which produce rich, ripe, bold red wines of excellent concentration and quality.

The wine originates 50% from 35-year-old dry-farmed Monastrell (known as Mourvèdre in France) bush vines, a local speciality producing inky, dark, powerfully structured wines and 50% 30-year-old trellised Syrah vines, a variety perfectly adapted to the Almansa climate adding dark berry aromas, a dash of pepper and fine tannins. Ages 6 months in both American & French Allier fine grain medium-toasted oak barrels. Enjoy this incredible value-for-money Mediterranean-style wine on its own or with roasted or grilled red meat or game bird dishes.

Winery notes (2022 Vintage)

"750-850 metres altitude, 35-year-old dry-farmed bush and trellised vines, organic farming methods, nutrient-poor and

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limestone-rich soil, scarce rainfall.

Ripe red cherries, raspberries, crushed boysenberries, red plums and a touch of vanilla spice on the nose. Medium-bodied and deep in colour with well integrated fine juicy tannins, persistent and soft on the palate with a silky fruit-forward finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, September 2024 (2022 Vintage)

"It's sweetly fruited and inviting on the nose with dark plum, blackcurrant, star anise, hazelnut and rich floral aromas. The palate displays juicy fruit flavours with supple texture and rounded mouthfeel, leading to a lingering, silky finish. Beautifully composed and styled, making it delightfully drinkable. At its best: now to 2028. "

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch