



PITUCO

Tinto 2022



Pepe Rodriguez de Vera started making wine with his family's vineyards at home as a hobby, but hailing from 6 generations of viculturists, it wasn't long before his winemaking passion turned into a full-time occupation. Pepe is not just a producer of outstanding unique wines from his family's vineyards in various regions across Spain, but also possesses a strong passion for learning and improving his winemaking skills. He earned a Level 4 WSET Diploma and has been accepted as a Master of Wine candidate.

Pituco: Named after Pepe's loyal companion, who enthusiastically visits the vineyards with Pepe.

Tasting Notes: Black and red fruits of black currant, prune, and raspberries. Dry with medium acidity and light toasty notes.

Winemaker: Pepe Rodriguez de Vera

Appellation: DO Jumilla, Spain

Grapes: 70% Monastrell, 15% Garnacha Tintorera, 15% Syrah

Soil: Limestone **Vine Age:** 30 years

Harvest Dates: Mid-October

Elevation: 3,280 ft (some of the highest parts of Jumilla)

Vineyard: Montealegre del Castillo, organic without certification

Ageing: 5 months in French oak

pH: 3.75 **RS:** 3.93 grams per liter **Alc:** 14.5% **UPC:** 8 41606 36808 2

D.O. Jumilla: Located in eastern Spain near the Mediterranean coast. Continental climate with semiarid pockets, extreme heat in the summer and cold in the winter with frequent frost. Phylloxera struck the region in the late 1980's (about 100 years after the rest of Spain) forcing major replanting of the vineyards, most of which were replanted with Monastrell, which accounts for 90% of today's total production.



Other Wines Available:

- DOMINIO DE CASALTA Rose
- DOMINIO DE CASALATA Tinto
- JUMENTA Tinto
- SOPLA LEVANTE Blanco
- SOPLA LEVANTE Tinto
- SOPLA LEVANTE La Horca

