



Picolino 2012 (Priorat)

WINE ENTHUSIAST
THE WORLD IN YOUR GLASS



g+ by Michael Schachner

The goofy name is questionable, but the wine is excellent. Raspberry, plum and mineral aromas lead to a tight, structured palate with flavors of berry fruits and chocolate. This wine ends with an aggressive and slightly hot finish that contains cherry and plum flavors. Drink through 2019.

Source: 9/1/2014

Appellation: DOQ Priorat is the only “Qualified” Wine appellation in Catalonia and is one of only two which exist in Spain

Location: The DOQ Priorat is a small mountainous region located in the province of Tarragona. An area of 17,629 hectares, of which 1,887 are planted with vines and cultivated by more of 600 growers. The whole territory of the DOQ Priorat is part of a larger administrative area known as “Priorat”, which also includes a territory that does not form part of the Priorat Wines

Soil: The DOQ Priorat forms a compact landscape unit, formed by the great mountainous amphitheater that stretches out at the foot of the Sierra de Montsant, by the slate bed of its hillsides. The soil barely deserves that name, being nothing but crumbled rock with no apparent nutrients. But the slate “soils” retain just enough moisture to let very tenacious vines survive if they are meticulously tended.

Varietals: Carignan (Mazuela) and Grenache, which are the most important native varieties.

Barrel Aging: Both varieties are aged in second year French oak barrels for a minimum of 6 months.

