



MARQUES DE GRIGNON



PRODUCER PROFILE

Estate owned by: Carlos Falcó
Winemaker: Julio Mourelle
Total acreage under vine: 125
Estate founded: 1292
Winery production: 350,000 Bottles
Region: DO de Pago Dominio de
Valdepeusa
Country: Spain

Summa Varietalis 2010

WINE DESCRIPTION

SVMMA is a Latin word used to indicate that the epitome of knowledge has been reached. Indeed, as a result of two generations of care and research, the Falcó family has crafted this high caliber wine. Made from 70% Syrah, 14% Cabernet Sauvignon and 16% Petit Verdot, the grapes are separately fermented and aged in French oak (10-14 months) before final assemblage.

TASTING NOTES

Deep ruby-red in color with purple reflections, this wine shows rich notes of dark berries, clove, smoke and pepper. On the palate, layers of mineral and fruit notes are interwoven, accompanied by soft tannins, silky texture and excellent concentration

FOOD PAIRING

Pair this with hearty Mediterranean fare: house-cured meats, chorizo, grilled or spit-roasted pork and spice-rubbed lamb.

VINEYARD & PRODUCTION INFO

Vineyard name:	Toledo/Dominio de Valdepeusa
Vineyard size:	125 acres
Soil composition:	Limestone and clay
Training method:	Cordon Spur-pruned Upward-trained Downward-trained
Elevation:	1,600 feet
Vines/acre:	800
Yield/acre:	2 tons
Exposure:	Southeastern
Year vineyard planted:	1974-1999
Harvest time:	September-October
First vintage of this wine:	2001
Bottles produced of this wine:	53,833

WINEMAKING & AGING

Varietal composition:	70% Syrah, 14% Cabernet Sauvignon and 16% Petit Verdot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	14 days
Fermentation temperature:	75-82 °F
Maceration technique:	Pumpovers, punchdowns, aeration and delestage
Length of maceration:	7-15 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1-2 years old
Type of oak:	French oak
Length of aging before bottling:	10-14 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.00% %
pH level:	3.6
Residual sugar:	2.2 g/L
Acidity:	5.3 g/L

