

Pricum Paraje de El Santo 2007



Winery: Bodegas Margon

Region: Tierra de Leon D.O.

Grapes: 100% Prieto Picudo

Winery: Bodegas Margón is the result of the passion that has moved the Martínez and González families, to produce high quality wines with the Prieto Picudo variety. All of their estate grown, old vineyards are located in the village of Pajarés de Los Oteros within the new D.O. Tierra de León.

Under the brand PRICUM, they produce white and red wines, made with grapes from their hundred year old vineyards, cared and fussed over as their ancestors did. During the harvest all their bush vines are hand harvested. Raul Perez is the manager and winemaker for this project. He has become one of the most international recognized winemakers from the

northwest of Spain. They focus especially on allowing the maximum expression and quality of the Prieto Picudo variety. As such they received harvested grapes to a cooling room at the top of the winery. This permits the raw material to access the tanks by gravity and with the best temperature conditions. Fermentation occurs in French oak vats instead of conventional stainless steel tanks. A great selection of french tonnelleries in the cave allows to additional structure of oak to balance the power of the Prieto Picudo grapes.

“The Pricum wines are produced by Bodegas Maragon who specialize in working with Prieto Picudo, an indigenous variety that has been winning significant attention recently. The wines are made by none other than Raul Perez.” Jay Miller, Wine Advocate

Wine: The grapes for this wine come from a single vineyard located near the village and is estate owned. The vines are 80 years of age and are oriented in east-west rows on clay soils at just over 800 meters elevation. Grapes are hand harvested and sorted prior to destemming. Fermented in temperature controlled fudres and aged 19 months in French oak barrels.

Reviews:

“The nose is a bit muted and the wine is not as complex as the Prieto Picudo cuvee. It seems taciturn and unexpressive at the moment but it may simply need time because the raw materials appear to be first class.”

90+ points *Wine Advocate* issue 188 April 2010

“Glass-staining ruby. High-pitched red fruits and flowers on the nose, with a sexy Asian spice quality and a hint of minerals; smells like a high-class Burgundy. Silky in texture and alluringly sweet, with deep but lively raspberry and cherry flavors and strong mineral cut. Very precise, tangy wine with refreshing back-end energy and a lingering floral note.”

92 points *International Wine Cellar* issue 152 Sept/Oct 2010



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