



Latitud 39°11'57" N.  
Longitud 1°33'18" O.  
Altitud 2089 F. = 637 M.

### Background Note:

Cien y Pico is our call to arms, meaning [Hundred & Something] in La Mancha, the southern Castilian meseta between Madrid & the Mediterranean. Gallant Don Quixote's land. A dry plateau high above sea level, surrounded by mountains that protect old vines & windmills from icy winters that turn directly into hot summers.

Here our ancient plantings of Bobal survive & thrive between rocky outcrops that cover our vineyards in the organically poor but limestone rich Miocene era sedimentary red sand & clay. These gnarled, thick trunked, old [Hundred & Something] bush vines grown on their own roots, rely on minimal rainfall to yield their small, intense crops.

Our single vineyard tilt, i En Vaso ...! [low vine] is the quixotic quest of Cien y Pico is to protect & honour our 19th Century vineyards and allow, if you will, four Winemakers-errant, to fight foes in the battle for vineyards of biodiversity, terroir & heraldry.

### Vintage and Variety Note:

For our two wines ie our Doble Pasta and our Knights Errant, both made from Garnacha Tintorera.

All Cien y Pico wines are about the taste of our old vine vineyards, hence our name. All that our vigneron want is to be able to taste 'his' vines in 'our' wine. As Winemakers-errant, all we want to do is to make great wine, the very best young wine from the oldest vines we can find.

Although we have worked in the region for many vintages, and in Luis' case for almost 40 years, Cien y Pico's current release, the 2019 vintage, was very special. In this year the hundred-plus-year-old vines surrounding Manchuela turned out to be not only picture perfect but vine perfect as well. a year of "privileged purity of the grape". To taste and drink the two 2019 Cien y Pico wines was and still is like eating fresh picked fruit off the vine during harvest with just a little winemaking. This is what makes these old vines and Manchuela so special.

Nothing is forced at Cien y Pico, which is easy to achieve because all that you could want in the wine is delivered from there en-masse - with chivalrous breed. Cien y Pico does not require verbose explanations, marketing or the unenviable process of over-selling - it is Garnacha Tintorera vinified traditionally with some new French oak. To smell is to see and to taste it is to know.

### Doble Pasta Garnacha-Tintorera Tasting Note:

**Colour:** Bright, vibrant, purple-vermillion and flashes of crimson, all harking back to the grape - the unicorn-like garnacha tintorera...

**Nose:** Violets mingle with blackberries and blueberries; there is crunchy red apple skin and that whiff of graphite. Background laurel leaf and smoked or cured beef.

**Palate:** Red and dark berries are the fruit component, but the powdery, superfine tannins drag the attention away to dryness and the savoury; then a clean and bright line of acid swishes through before the graphite texture returns at palate's end. It is a beautifully composed roller-coaster, if such a thing might be imagined.

**Drink With Note:** We recommend the following to drink, in Stems-ware of course, with a copy of Miguel De Cervantes's; The Ingenious Gentleman Don Quixote of La Mancha especially Vintage Classics 2003 translation by Edith Grossman (ISBN 9780099469698) and your own Sancho Panza and Lady Dulcinea.

As an intriguing wine - one that is both lean but fulsome, clean but bucolic, fast yet slow - it demands food. Simple food. Add this wine to a humble barbecued sausage with chargrilled red pepper and a little pot of chickpeas stewed with garlic and smoked paprika and... and you have an Quixotic Quantum Equation, complete

Saludos, the Winemakers-errant of Cien y Pico.

Elena Golakova Brooks y Luis Jimenez Garcia y Nicola Tucci y Zar Brooks.

**Variety:** Garnacha Tintorera  
**Region:** Manchuela, Spain V.C.P.R.D.  
**Vineyard:** In Mahora, Dry grown, 100+year old, centurion bush vine.  
**Soil:** Limestone rich, red, sandy Miocene era sedimentary clay.  
**Yield:** 3.3 tonnes per hectare  
**Harvest Date:** 22nd September 2019  
**Fermentation:** Open on skins 10 days  
**Alcohol:** 13.5%.  
**pH:** 3.61  
**TA:** 5.71 g/L  
**VA:** 0.70 g/L  
**RS:** 0.82 g/L  
**Free SO2:** 38 ppm  
**Total SO2:** 104 ppm  
**Oak:** 20% in new Radoux 225L barrique for 19 months  
**Bottling:** Under Screwcap; November 2020  
**Release:** March 2021  
**Barcode:** 9342160000737  
**Carton:** 12 x 750ml stand up  
**Lot #:** CYPDP19031120