TABLE 31



Pintoresco 2022

Appellation-Ribera del Guadiana

Varietal-100% Tempranillo

Site-Tierra de Barros

Vine Age-25

Acres-370

Soil-Sand, Clay, Limestone

Elevation-1,706'

Yield/Acre-3.1

Production-50,000 bottles

Aging-4m American

WINEMAKING/PRODUCTION. The harvest is conducted in the early mornings in the fall, to retain acidity and preserve the aromas. Fermentation in stainless steel tanks at controlled temperatures. Then the wine is aged in American oak for 4 months. The last step is aging in the bottle for several months before release.



of the 20th century,
Primitivo Gurpegui Muga
created the first winery in
San Adrián (Navarra). He
was the first generation of
the family to make wine. Luis
Gurpegui Muga and his son,
later remodeled the facilities.
Luis expanded the selections
by purchasing plots in Rioja
and Ribera del Guadiana. In
2018 Gurpegui-Muga was
purchased by the Manzano
family.

TASTING NOTES. Medium intensity ruby red color with violet hues. Clean and bright. Very aromatic and expressive with red and black fruits, licorice and toast aromas. Sustained with good acidity, ripe tannins and a long, toasted oak/berry note on finish.