

LOS TRES PACOS

MÁS BUSCADOS



The Most Wanted Wines in Spain

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Tempranillo Petit Verdot
Vino de la Tierra de Castilla : 2016

Together, Los Tres Pacos are wanted for producing grapes of criminal succulence and concentration. Long term, committed offenders, they have been known to cut bunches and slash yields, letting nothing stand in their way.

Paco "The Bear" Oso
Wanted for: Cutting Bunches

Paco "Stone Face" Toston
Wanted for: Punching Down

Paco "The Lizard" Lagarto
Wanted for: Slashing Yields

CAUTION
Do not approach, they are armed with secateurs and a cutting sense of humour. They must be detained. They are 'Mas Buscados' or 'The Most Wanted'.

Ben Jones
Minister of Justice

This dangerously decadent red gets its juice from the mighty Tempranillo and its punch from Petit Verdot. Cornered, in a bottle, this wine comes out fighting, all blackberries, spice and attitude.

2014 **95% TEMPRANILLO**
5% PETIT VERDOT
VINO DE LA TIERRA DE CASTILLA
RED WINE

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE OR OPERATE MACHINERY.

IMPORTED BY: VINTAGE
564 BROADWAY, SONOMA, CA 94965
PRODUCED BY BODEGAS MOSEN PARRA
MANZANARES-CIUDAD REAL, SPAIN
BOTTLED BY BODEGAS MOSEN PARRA
31/40311NA AZAGRA
14% ALC. BY VOL.
CONTAINS SULFITES
PRODUCE OF SPAIN

THREE GRAPE GROWERS, ALL CALLED PACO, AND MASTERS OF WINE FERGAL TYNAN AND GILES COOKE COMBINE TO MAKE LOS TRES PACOS - 'MÁS BUSCADOS' THE MOST WANTED WINE IN SPAIN!

Together, the three Pacos are wanted for producing grapes of criminal succulence and concentration. Long term, committed offenders, they have been known to cut bunches and slash yields, letting nothing stand in their way.

Winemakers Fergal Tynan and Giles Cooke, Masters of Wine both, source the best bunches of grapes from the three Pacos, and produce the wine using a blend of traditional and modern winemaking methods.

The Los Tres Pacos - Más Buscados wines are a shining example of the level of quality that can be achieved from Southern Spain.



LOS TRES PACOS
MÁS BUSCADOS
TEMPRANILLO PETIT VERDOT
PERFECT ANYTIME RED!

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THE REGION – CASTILLA - LA MANCHA (VINO DE LA TIERRA)

The Los Tres Pacos vineyards are in the Castilla - La Mancha wine region in central Spain, which is an area of great natural beauty that acquired its Vino de la Tierra status in 1999. A distinct continental climate provides over 3,000 hours of sunshine per year. The extreme nature of the climate is illustrated by summer temperatures well over 100 F and winter temperatures which can fall as low as 5 F.

The Castilla-La Mancha region has a low annual rainfall of approximately 1 ft to 1.6 ft per year. This can cause drought problems during the late spring and summer periods for many growers, however Mas Buscados vines, being considerably older than average, have had the time to develop very deep root systems which allow them to seek out water at a much deeper level.

THE VINEYARDS

Los Tres Pacos utilize the highest attention to detail in the vineyard and winery to produce wines of arresting quality.

Only very old, low yielding, un-irrigated vineyards are used for the Los Tres Pacos Más Buscados wines. These vineyards are at considerable altitude starting at 2100 feet and rising as high as 2700 feet.

Harvesting by hand at optimal ripeness and pruning green grapes in order to allow each vine to achieve its full fruit concentration, is vital in order to achieve the quality fruit that sets these wines apart.

The soils are generally reddish-brown due to local red sandstone that contains Miocene sediments of limestone and some clay deposits. The soil has a very high organic matter content. These characteristics produce full-bodied wines with intense color with high aromatic intensity.

The Winemaking

The Tempranillo and Petit Verdot grapes from rigorously selected single vineyards are hand harvested to ensure optimal ripeness, freshness and acidity. After de-stemming, the grapes are lightly crushed before an extended cold soak of up to 10 days.

Differing temperatures during fermentation in stainless steel tanks are utilized to develop complexity in the final wine. Then only free run wine is drained off after a period of post fermentation maceration.

The individual wines are then oak aged for a period of 9 months and then carefully blended 10 months after harvest.

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