

LOS TRES PACOS

MÁS BUSCADOS



Tempranillo Petit Verdot, VdT Castilla, Spain, 2016

Producer Profile

Inspired by Spain's largely untapped fine wine resources, friends, colleagues and Masters of Wine, Fergal Tynan and Giles Cooke set off on a journey to find the unsung heroes of Spain, be they regions, growers or winemakers. Fergal's interest in wine terroirs and Giles' instincts for flavor, led them to unearth great Spanish wines whose stories were untold. Los Tres Pacos represents one of these discoveries. A handmade wine that reflects the personality of the land.

The Tres Pacos

With mug shots gracing the label, three grape growers, all named Paco (seriously) combine to make Los Tres Pacos - Más Buscados the most wanted wine in Spain! Together, Los Tres Pacos are wanted for producing grapes of criminal succulence and concentration.

Viticulture

Only selected, low yielding, un-irrigated vineyards are used for this wine. Green Harvest is vital in order to get the fruit concentration that sets the wines apart as is harvesting by hand at optimal ripeness.

Winemaking

Cold soaks, extended maceration, differing temperatures at fermentation, inert gas and rigorous hygiene in the cellar combine to preserve the beautiful freshness of the fruit that can sometimes be lost in the "old world."

Oak Treatment

Time in oak: 9 months

Type: 60% American, 30% French, 10% Hungarian

% oaked: 40

% new oak: 100

Tasting Note

A succulent, juicy red bursting with ripe blackberry and spice character. Criminally drinkable, its vibrant fruit driven style and easy balance make for the perfect anytime red.

Food Pairing

Gently spiced stews, charcuterie and rice dishes.



Technical Details

Blend: Tempranillo 85%,

Petit Verdot 15%

ABV: 13.5%

TA: 5.25

pH: 3.55

Closure: Screwcap

Colour: Red

Style: Still

Suitable for Vegetarians and
for Vegans: Yes