

***2005 Gamonal Prieto Picudo  
Viñedos y Bodega Pardevalles  
Tierras de León, Spain***

### ***General Information***

Viñedos y Bodega Pardevalles was established in 1989 in the town of Valdevimbre, located in the León province in northwest Spain. Formerly working under the Vino de la Tierra classification ('wine of the land' - refers to wines that do not fit into the D.O. (Denominación de Origen) classification), Viñedos y Bodega Pardevalles wines are now produced under the newly formed D.O. Vino Tierra de León. Although Vino Tierra de León is a traditional wine producing region, it was elevated to D.O. status in 2005 primarily to recognize the potential of the indigenous Prieto Picudo grape and foster the production of quality wines made from the varietal. Viñedos y Bodega Pardevalles has a strong devotion to Prieto Picudo. The winery produces five wines total, four of which are made with Prieto Picudo varietal - three red wines and one Rosado (rosé).

**Retail Price = \$23.00 btl**

**Wine Club Re-Order Price = \$20.70 btl**

### ***Wine Profile***

The name Prieto Picudo translates to bunched and peak, describing how the grapes grow on the vine - tightly packed together with bunches tapering sharply to a point. Prieto Picudo is indigenous to the León province, primarily grown in the Ribera del Cea area. The wine is often described as showing similar characteristics to Tempranillo, but with more juicy fruit flavors.

Traditionally, Prieto Picudo grew very close to the ground and the producers had to prop up the vines to keep the grape bunches out of the dirt. This often led to rot, mildew and frost resulting from the region's high humidity and cold temperatures at night. Viñedos y Bodega Pardevalles recognized this problem and was the first to trellis the vines using modern trellis systems. The winery now owns oldest Prieto Picudo trellised vines in the world.

The 2005 Gamonal pours a dark purple color and shows vivid blueberry, berry fruits, spice and smoky aromas. Medium body with ripe fruit flavors and fine tannins provide a little grip and structure.

**Suggested Recipe:** Pan-Grilled Steak

**Other Food Pairing Ideas:** This wine would work well with a variety of beef, lamb and other meat dishes. Try with roasted lamb, sausage, tapas, roasted pork, Mexican food and BBQ.

### ***Technical Data***

**Varietal Composition:** 100% Prieto Picudo

**Vineyard:** 27 hectares of estate-owned vineyards at 2,700 feet in elevation. Average age of vines is 21 years.

**Soil Composition:** Alluvial topsoil over limestone

**Climate:** The continental climate provides cool winters, hot, dry summers, and wide temperature swings between day and night help to ripen and concentrate the fruit.

**Ageing:** Aged 6 months in combination of new and used oak barrels - 60% French oak and 40% American oak

**Alcohol:** 14%

**Production:** 2,750 cases

## *Pan-Grilled Steak*

**Wine Pairing: Gamonal Prieto Picudo**

### *Ingredients*

4 beef steaks, 1 inch thick - cuts such as beef filet, New York steak, Porterhouse, or T-bone are recommended.

\_ cup olive oil

2 tablespoons coarse kosher or sea salt

### *Preparation*

Marinate the steaks in olive oil for at least 30 minutes. Drain off the oil — leaving a light film of oil on the steaks — and salt the steaks on both sides. Heat a well-seasoned cast-iron skillet over a high setting. When hot add the steaks and char on one side. Turn the heat down to medium and continue cooking for about 3 minutes for medium rare. Turn the steaks with tongs and turn up the heat to high. Be careful not to cut into the steaks while turning so that you don't lose any of the juices. Sear the second side of the steaks, then turn the heat to medium and cook for another 3 minutes to medium rare. Add 2 to 3 minutes per side for well-done steaks.

Serve with a green salad, roasted marinated peppers, and roasted potatoes.

Serves 4

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