

EVENTO



Evento takes second place in the still unfinished trilogy of red wines which started a few years ago with DX Roble, in order to pay homage to the Carthusian horses in our stud farm. This wine was given Distinguido X's father's name, a sport horse with a brilliant national and international track record which won a silver medal at the 2004 Athens Olympic Games, eventually dying at the age of 28.

This red wine is a blend of 80% Monastrell and 20 % Garnacha, two Spanish indigenous grape varieties grown in two parcels of sandy stony soil. It is eco-certified and enjoys the appellation of origin Valencia.

Our vines are grown applying just dry farming techniques, in an area of continentalized Mediterranean climate with a low annual rainfall, where precipitation is mainly concentrated in autumn and winter, being this one cold and bringing sporadic snowstorms. Summers are hot and dry during the

abundant daylight hours, which importantly favours the development of the grape ripening stage until this one reaches its optimum point, determining in this way the most appropriate moment to start harvesting. But, at night, grapes are cooled and get moist through the action of the refreshing breezes blowing inland from the Mediterranean sea, which, together with elevation (635 metres above sea level), contribute to lowering temperature significantly.

Manually cut off, grape clusters are carried to the winery inside boxes holding an amount weighing 15 kilograms each. Must is macerated during 23 days, and alcoholic fermentation takes place naturally (with no added yeasts) inside 5,000-litre oblong conical concrete tanks at 22°C. Wine is aged for 12 months inside French oak barrels, stacked at controlled temperature.

As a result, we get a fine elegant red wine which is round, balanced, well structured, soft, pleasing to the palate and ending with lavender notes.

TECHNICAL SHEET

Wine Name:	Evento	Harvesting method:	manual
Winery:	Bodegas los Pinos	Planting density (h):	1,800 vines
Appellation of origin:	Valencia	Vine training system:	Trellis
Type of wine:	Red/ORGANIC WINE	Malolactic fermentation	Yes. Concrete tanks
Vintage:	2016	Fermentación:	Natural. Concrete tanks
Type of soil:	Sandy and stony	Bottling:	September 2018
Age:	31 years	Closure:	Natural cork stopper
Elevation:	635 m. above sea level	Aging:	12 m. inside French oak barrel
Grape varieties:	Garnacha & Monastrell	Alcohol by volume:	14% Vol.
Monastrell H.:	6th October	Total acidity:	5,61 g/l
Cabernet Sauv H.:	-	Volatile acidity:	0.61 g/l
Garnacha Harvesting:	15th September	pH.:	3.45 uph Free
Syrah Harvesting:	-	SO2:	25 mg/l
Merlot Harvesting:	-	Sugar:	1.11 mg/l
Verdil Harvesting:	-	In the mouth:	dry
Viognier Harvesting:	-	Serving temperature:	16°C-18°C
		Maturation:	10 years

PAIRING:

Meat and rice dishes, roasted meat (especially the red ones), game dishes and stews.

AWARDS:

V.1-EN