

PRIVATE CELLAR



Bodegas Pinuaga 200 Cepas, IGP Tierra de Castilla - Organic 2022

Red | Spain | Tierra de Castilla | 14% | Full-bodied red

Organic

CODE: PN280223

Pinuaga's Flagship wine, 200 Cepas, is made from a silky-skinned clone of Tempranillo called Cencibel. Rich and smooth, it is aged for 14-16 months in large 300 litre American and French oak barrels, allowing for gentle maturation and seamless integration of smoky notes with the gorgeous brambly fruit. The additional two years in bottle make this wine perfect for drinking now, although it has the potential to age for a further five years or more. Try it with lamb cutlets or a roast.

"100% Cencibel, this is fresh, stoney and well made with subtle 10% new oak. Typical blueberry and brambly fruit leads to an appealing, steely finish. Well structured and built to evolve in bottle. Drink 2026 – 2032" – Tim Atkin's *Discover Spain* Report 2026

Tasting Notes

From a single, three-hectare vineyard of old, un-grafted Tempranillo, Pinuaga's 200 Cepas is only produced in the very best years and spends over a year in oak and a further two in bottle before release. It comes from a particular old clone of Tempranillo with small berries, giving deliciously concentrated fruit. The vineyard sits at 720m above sea level bringing an attractive freshness to the wine, which is only produced in the best vintages. Only 5,000 bottles produced.

75cl Bottle	Case (6 bottles)
~~£28.50~~	~~£171.00~~
£25.50	£153.00