
DON PASCUAL LIMITED EDITION

A line of three cuvées of confidential production, each one the result of a unique story. Through The Founder's Collection, you will learn more about the tastes of the members of the Deicas Family. The Winemaker's Selection reflects the winemaker's expert perception of the harvest. Last but not least, with Don Pascual Single Barrel, you will experience a unique taste: the concurrence of wine and barrel, without prior assemblage.

WINEMAKER'S SELECTION RED

It is a privilege of our chief winemaker to be able to choose the 40 to 50 barrels that she likes most, to create her own aged red wine.

Tannat, Cabernet Sauvignon, Cabernet Franc, Merlot, Marselan and Petit Verdot coalesce in different proportions depending on the year. Barrel-aged for 12 to 18 months.

The Winemaker's Interpretation of the Harvest

Adriana Gutierrez, head winemaker at Establecimiento Juanicó since 2011, gets a first impression of the upcoming harvest by visiting the vineyard and tasting the berries. By doing this, she can appreciate the characteristics of that particular year: the aromatic concentration, sugar level, acidity... She is able to contemplate the potential of each vineyard and plan the winery's production strategy.

Through vinification, Adriana fulfills her mission: attain the optimal wine from each grape, whether it is from prominent or more obscure terroirs.

She selects the appropriate yeasts and fermentation temperatures, designs a tailor-made vinification process for each vat according to her perception of tasting the fermenting must.

When all wines have finished fermentation, the winemaker tastes them one by one to select those with the best potential for barrel aging. After a year, she selects the best barrels to form this unique blend.



Service and Consumption

The ideal serving temperature for Don Pascual Winemaker's Selection Red is 18 - 20°C (64 - 68°F). A pleasant experience with beef or game meats.