

VIÑEDOS Y BODEGA

*Pardevalles*





Pardevalles

**PARDEVALLES ESTATE**

---

TRADITION, INNOVATION AND GOOD WORK



## **FAMILY ESTATE**

Pardevalles Estate was founded in 1949 by Rafael Alonso, in line with a family tradition going back generations dedicated to growing grapes and making wine. At the present time the 2nd and 3rd generations of the family operate the Estate, preserving the essence with which it was founded.

## **TRADITION, INNOVATION AND GOOD WORK**

The philosophy of the Estate is grounded in making wines which express the character and identity of their origin, with a deep respect for the earth and the indigenous varieties of grape, combining tradition, innovation, and good work.

## **PARDEVALLES ESTATE**


The Estate is recognised as being one of the promoters of the Tierra de León D.O., where the development of indigenous varieties Prieto Picudo and Albarín Blanco plays a central role. Located in Valdevimbre, a village in León, near the Camino de Santiago (The Way of St. James), and famous for its hundred-year-old caves where long ago wine was made. In the present day the Estate combines modern facilities for making wine with a cave which is more than 300 years old - this is where the winery's barrel room is located.

## **THE VINEYARD**

The Estate has 38 hectares of vineyard itself, planted with the indigenous varieties Prieto Picudo and Albarín Blanco. On these hectares precision vine growing is practised in order to harvest the highest quality grapes. The vineyards are based on quaternary soils with a large amount of rounded stones in the soil which absorb the heat of the sun during the day. This helps the plant to bear the low temperatures at night as well as to improve the ripening of the grapes. Climatology: Very continental, noticeable due to the high altitude of the vineyard (750 - 860 m), with marked differences between maximum and minimum temperatures and sharp thermal contrasts between the day and the night - circumstances which favour the development of aromatic substances in the skin of the grape. Average annual precipitation 400 - 500 mm. Earth: Plains of poor and rocky soils of alluvial origin.

## **THE BARREL ROOM**

It is a historic subterranean cave which is more than 300 years old where the wine ages naturally and at a constant temperature of 12 °C and a humidity of 75 - 80% all year round. The barrel room is made up of 125 barrels made of French and American oak.



# THE INDIGENOUS VARIETIES

---

OUR PAST, OUR FUTUR

## **PRIETO PICUDO**

A unique variety in all the world, grown exclusively in the southern part of León. It can easily be distinguished by its grape clusters which are dense and tightly-packed. The grapes are small, in the shape of pine nuts, with a thick skin and a very dark colour. They simultaneously have a high sugar and acid content, as well as colour (tannins), and it is in all likelihood the Spanish red grape with the highest joint concentration of these three crucial components. Used to growing in extreme conditions, the Prieto Picudo is a jewel in Spanish viticulture which gives way to intensely aromatic and personal wines when they are young, and, thanks to the good relationship between must and skin, has exceptional characteristics when aged.



## **ALBARÍN BLANCO**

The grape shows a green-yellow colour, shiny and shaped like an oval. It is characterised by its early ripening, strong muscatel flavours when it is fully ripe. It can reach a high alcohol content. On the verge of disappearing, Pardevalles is backing it, recovering genetic material from old strains, working hand-in-hand with several national nurseries to increase the vineyard's surface. Nowadays it is known as the white promise, for its great potential and projections for the future. Very pleasant and well-suited to winemaking, it is undergoing a resurgence, coming as a revelation to those who seek unique and personal wines.



A dimly lit wine cellar with rows of wooden barrels on a stone floor. The walls are made of rough, textured stone, and the lighting is low, creating a moody atmosphere. The barrels are arranged in several rows, some resting on small wooden stands. The text is centered in the upper half of the image.

## OUR WINES

---

THE EXPRESSION OF THEIR ORIGIN  
AND INDIGENOUS VARIETIES  
CONTAINED IN A BOTTLE



## ALBARÍN PARDEVALLES

Made 100% with Albarín Blanco. Mechanical, nocturnal harvesting. Cold maceration for 48 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in 150 hl stainless steel tanks at a temperature of 13 °C.

**TASTING PROFILE SHEET:** A bright yellow colour with greenish highlights. An aroma of fresh fruits, with vegetable and herbaceous notes standing out, enhancing the overall complexity.

Fresh, acidic, fruity, full-bodied and flavourful and lingering in the mouth. Well balanced.

**ALCOHOL CONTENT:** 13.50%.

**PAIRING:** It goes well with fish, pasta, seafood, and lightly-seasoned rice dishes. Serve at a temperature between 8 and 10 °C.

---

### IN THE NEWS

91 Tanzer points.

93 Guía Peñín (Peñín Guide) points.

91 Guía ABC (ABC Guide) points.

---

### PRIZES

Silver Medal at the Decanter World Wine Awards 2011.

Bronze medal at the International Wine Challenge 2011.

91 guía Gourmets 2019 points.



## CARROLEÓN BLANCO

*Albarín fermented in barrels*

The wine is made 100% from the Albarín Blanco grape. Mechanical, nocturnal harvesting. Cold maceration for 48 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in French oak barrels and aged in barrels on its lees for five months.

**TASTING PROFILE SHEET:** A bright yellow colour with greenish highlights. An aroma of fresh fruits, with vegetable and herbaceous notes standing out with subtle vanilla hues from the barrel, enhancing the overall complexity. Fresh, acidic, fruity, full-bodied and flavourful and lingering in the mouth. Well balanced and good volume which is increased by the aging on its lees.

**ALCOHOL CONTENT:** 13.50%.

**PAIRING:** It goes well with fish, pasta, seafood, and lightly-seasoned rice dishes. Serve at a temperature between 8 and 10 °C.

---

### IN THE NEWS

91 Guía Peñín points.





## PARDEVELLES ROSÉ

*Prieto Picudo*

The wine is made 100% from the Prieto Picudo grape. Mechanical, nocturnal harvesting. Cold maceration for 12 hours. Drawing off, pressing, and static racking of the must for a further 48 hours. Fermentation in stainless steel tanks at a temperature of 13 °C.

**TASTING PROFILE SHEET:** A pink strawberry colour, clean and bright. Intense and fresh in the nose, with strawberry scents and gentle reminiscence of citrus. Strong and flavourful in the mouth, with a great freshness lent to it by the residual carbon from the fermentation.

**ALCOHOL CONTENT:** 13.50%.

**PAIRING:** It is perfect for pairing with salads, rice dishes, fish, and cold appetizers. Serve at a temperature between 8 and 10 °C.

---

### IN THE NEWS

91 points in the *Vino y Gastronomía Magazine* (Wine and Gastronomy).

90 Parker points (2009).

90 Guía Peñín points.

2nd Best Rosé of Spain at the “Nariz de Oro” Contest.

8.8 points in *El País* - 4th Best Rosé of Spain.

Winner in the 2010 Verema Tasting - Best Rosé Wine from Spain.

300 Best Wines in the *Vino y Gastronomía Magazine*. 5th Best Rosé from Spain.

Best Rosé from Spain 2013, BASF Catatalentos Competition.



## PARDEVALLES RED

*Prieto Picudo young red*

The wine is made 100% from the Prieto Picudo grape. Mechanical, nocturnal harvesting. Cold maceration for 4 days. Fermentation in 150 hl tapered stainless steel tanks at a constant temperature of 22 °C. Fermentation and maceration with the skins. Malolactic fermentation in vats and aged over fine lees.

**TASTING PROFILE SHEET:** An intense cherry colour with bluish hues. Ripe, varietal fruit, tones of black liquorice. Fresh, well-structured, full-bodied and lingering.

**ALCOHOL CONTENT:** 13.50%.

**PAIRING:** Can accompany starters, cold meats, pasta, roasts, and hard cheese. Serve at a temperature between 14 and 16 °C.

---

### IN THE NEWS

90 Guía Peñín points.



## GAMONAL

*Prieto Picudo, aged for twelve months in barrels*

The wine is made 100% from the Prieto Picudo grape originating from Pago El Gamonal. Hand harvesting in boxes of 15 kg. Cold maceration for 4 days. Fermentation in 150 hl tapered stainless steel vats at a constant temperature of 26 °C. Fermentation and maceration with the skins. Malolactic fermentation in vats. Aged for twelve months in 225-litre French oak (60%) and American oak (40%) barrels, located in an underground winery which is more than 300 years old.

**TASTING PROFILE SHEET:** An intense dark cherry red colour, with garnet undertones. An aroma of ripe red fruit blended with toasted notes from the barrel and smooth hues of liquorice which are characteristic of the variety. Potent, fresh, varietal. The bitter notes of the tannins merge perfectly with the fruit, resulting in rich fleshy sensations and an excellent aftertaste.

**ALCOHOL CONTENT:** 14%.

**PAIRING:** Ideal with any type of grilled meat, red meats, game, cold meat, roast lamb, lamb chops, and hard sheep's cheese. Serve at a temperature between 16 and 18 °C.

---

### IN THE NEWS

90 Verema points.

92 Guía Peñín points.

91 points in the *Vino y Gastronomía Magazine* - 94th Best Red Wine from Spain.

91 Wine & Spirits points.

---

### PRIZES

Silver Medal at the 2011 *Concours Mondial de Bruxelles*

91 Wine & Spirits points.

Silver Zarcillo 2015



## CARROLEÓN

*Prieto Picudo Reserve, 20 months in barrels*

The wine is made 100% from the Prieto Picudo grape originating from Pago Carroleón. Organic vine growing. Hand harvesting in boxes of 15 kg. Pre-fermentation maceration for 3 days. Fermentation in 150 hl tapered stainless steel vats at a constant temperature of 26 °C. Fermentation and maceration with the skins. Malolactic fermentation in vats. Aged for 24 months in 225-litre French oak barrels, located in an underground winery which is more than 300 years old.

**TASTING PROFILE SHEET:** An intense dark cherry red colour, with purple hues. An aroma of ripe fruits blended with spiciness and toasted notes from the barrel. Long and complex on the palate. The bitter notes of the tannins merge perfectly with the fruitiness, resulting in a well-balanced and unctuous wine with an excellent aftertaste.

**ALCOHOL CONTENT:** 14%.

**PAIRING:** Ideal for accompanying any type of meat, stew, pâtés, or hard cheeses. Serve at a temperature between 16 and 18 °C.

**STORAGE:** Optimum consumption in the next ten years.

---

### IN THE NEWS

92.5 Verema points.

92 Guía ABC points.

92 Guía Peñín points.

91 Proensa points.

9.2 points in El País.

300 Best Wines in the Vino y Gastronomía Magazine. 83rd Best Wine from Spain.

91 points in El Mundo's Wine Guide.



## KLARET

The wine is a blend of 60% Prieto Picudo and 40% Albarín Blanco. Short maceration and gentle pressing. Low temperature fermentation in stainless-steel tank.

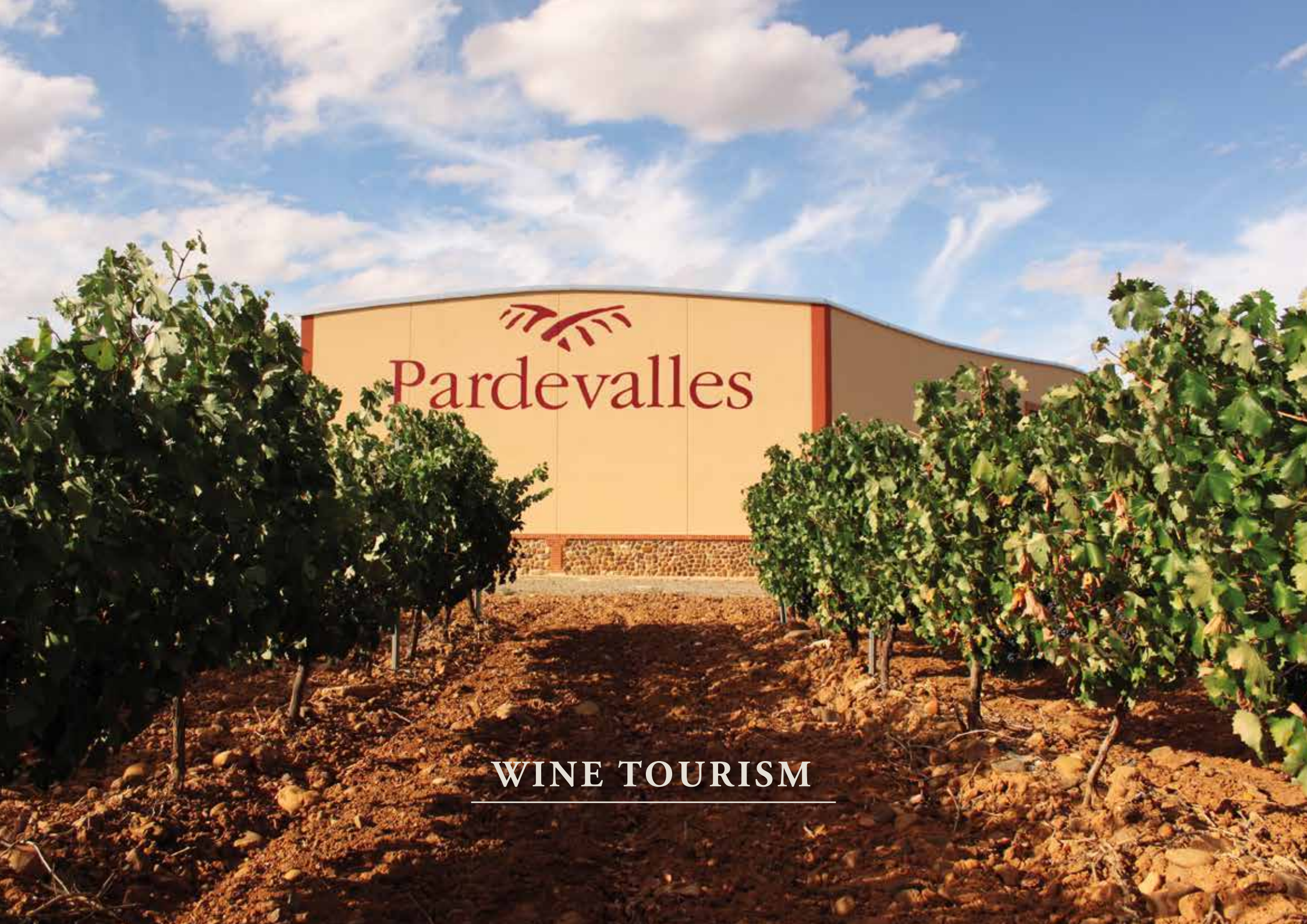
**TASTING NOTES:** Light pink color with purple hues. Bright and fresh red fruit aromas distinctive of the Prieto Picudo mingled with some floral and herbaceous hints coming from the Albarin. Fresh, light and balanced taste. Good intensity flavor and long aftertaste.

**ALCOHOL CONTENT:** 13,50%

**PAIRING:** Ideal with fish, pasta, rice and Asian food.

### ORGANIC WINE





  
Pardevalles

WINE TOURISM

## **A JOURNEY OF ALL FIVE SENSES THROUGH THE CULTURE AND HISTORY OF WINE**

We will start our journey in the vineyard, getting to know the indigenous varieties in the field, Prieto Picudo and Albarín Blanco, their history and their evolution. You can feel the earth with your hands, know what vine growing is close up, and the techniques we use with our vines. Later we can go inside the winery to discover the different kinds of wine that we make, white, rosé, and red. You can get to know the traditional manufacturing processes and see the latest technology in use, as well as the aging and storage of the wine. We will finish the visit with a taste of several wines paired with a seasonal product so that you leave the estate with a great taste in your mouth and the best possible memories.

**Approximate duration:** 1,5 horas.

**Request a Prior Appointment.**



# Pardevalles

VIÑEDOS Y BODEGAS

Carretera León S/N, Paraje los Nistales, 24230 Valdevimbre, León.

**Phone:** +34 987 304 222 · **Fax:** +34 987 304 222

[info@pardevalles.es](mailto:info@pardevalles.es)

[www.pardevalles.es](http://www.pardevalles.es)

