



Bodegas Belote has as aim to elaborate quality wines from the native grape of the area Prieto Picudo. Volumes are very limited.

Our idea was born when we saw our village transforming in a different one: empty houses and abandoned vineyards. Our mission is to recover it through a sustainable viticulture.

Our vineyard in Mayorga de Campos, DO Tierra de Leon is the beginning of a thrilling project.

Prieto Picudo, the native variety in this area, is our sole variety. The plants are between 20 and 65 years old. Vines are pruned in gobelet and trellisage system.

Bodegas Belote was born in 2012. The winery is a cave, an underground excavation in a clay soil, open to beak and shovel, when the technology was still a non-existent word.

We bet on the slow fermentations underground, in concrete tanks, with native yeasts and without haste, as our grandparents did. Ageing takes place in the same underground cave: silent, dark and cool all the year. French oak barrel are the place for wine to rest.

Make a wine is always satisfying. If it is from your vineyards, it is a proud.



CALANDRIA
BELOTE
prieto picudo
{2016}

CALANDRIA TINTO

Grapes: 100% Prieto Picudo

Vineyard's Age: 15 years

Soil: Clay loam Soil (900m altitude)

Winemaking: Hand harvest. Spontaneous fermentation in concrete tanks. Aging in barrel for 3 months. The wine lives inside a cave.

Tasting notes: Intense cherry color, aromas of ripe red and black fruits on an earthy background. Fresh, alive, attractive and with mineral character.

