



BODEGAS PEIQUE FAMILY ALBUM

Peique
BODEGAS Y VIÑEDOS



AT PEIQUE'S HOME

Ninety years ago, vines grew up the hillsides of Valtuille de Abajo and dreams matured just as the bunches of grapes did every September at the foot of the Castro de la Ventosa.

The Peique family story began in this little village of less than 200 people, located in the Bierzo area of León, where anecdotes about wine were a constant feature in every household

and shaped the soul of this family through words and work.

It is hardly surprising that the village has such a close relationship with the vines, as it is said that in this environment of sandy and clayey soils, seat of the ancient Bergidum Flavium, a pre-Roman town that lends its name to El Bierzo, grapes mature under ideal conditions.

It was 1999 when three generations of the Peique family got together in an entrepreneurial adventure. We developed a winery in the village where we were born and grew among vineyards and barrels.

And thus Bodegas Peique was born as a sustainable commitment to life and a link between wine and family.



JORGE PEIQUE, THE YOUNGEST BROTHER

Jorge is Bodegas Peique's winemaker. He is the main responsible person for our project has become a reality.

He used to go with his grandfather and father to the vineyards when he was 14 years old and he learned to grow and tend while acquiring a deep love and respect for the land. At 17, he enrolled in the School of Enology at Requena. From 1994,

he developed his knowledge in wineries of the Ribera del Duero wine region, having worked three years for Bodegas Protos and another three for Bodegas Tarsus. In 2001, he was appointed Technical Director of Bodegas Conde de San Cristóbal, a unit of Grupo Vinícola Marqués de Vargas.

The Bodegas Peique project takes a lot of effort and responsibility on

Jorge's part, but it is, above all, a challenge.

Bodegas Peique began its activity with the support of the whole family: his parents, his older brother Luis, his sister Mar and his brother-in-law, also named Luis. All together with a common goal: making the family vineyard not only a business, but first and foremost a way of life.



MAR PEIQUE, THE MIDDLE SISTER

Mar is the Managing Director of Bodegas Peique. Mar knew that her brothers mastered all the winemaking process and she always knew things were going to be alright. Their first bet was the production of 10,000 bottles in Castro Ventosa, a winery belonging to family friends. And everything went as planned, as their vineyards yielded an optimal crop.

A year later, they bought the first tanks and production grew to 27,000 bottles, whose elaboration took place in Bodegas Cobertizo, also owned by close friends of the family. And things went again as planned, only much better this time.

In 2001, the family took the great leap forward and built the winery. It was then when the hours of hard work, the lack of weekend breaks,

the early starts, the support of her husband Luis, and her baby dreaming among cases of Peique were at last worth the effort. Peique was a reality.



LUIS PEIQUE, THE OLDER BROTHER

Luis is the manager of Bodegas Peique and the person in charge of the vineyards.

Despite his shyness, in his spare time as a teacher of History he loaded in his car the first cases of Peique and set about convincing the Bierzo hospitality industry to support their wines.

He distinctly remembers selling the first case in Ponferrada. He then set out to market his wines in León, and then came the first public tastings.

The wine from the first year sold very quickly, without a hitch. The following year, Peique was mentioned in all wine guides and the company had to hire additional staff.

In 2002, the winery hired a salesman who was the first employee not to be a member of the Peique family.

In 2003, Bodegas Peique tackled the international markets: USA, the Netherlands, Japan, Switzerland and Russia.



SAGRARIO, THE MOTHER

Sagrario is the mother of Luis, Mar and Jorge.

Bodegas Peique was a reality, as were Sagrario's sleepless nights. Up to then, Sagrario had looked on the project as a little hobby, an adventure for her children and, besides tending the vines all year round, as she still does, she used to

bring them las dieces ("the tens"), the ten o'clock sandwiches, when all of them worked in the vineyards on weekends.

Sagrario can now look back and tell she saw her children get together to develop the Peique family's project, and she knows that they did it with all their enthusiasm and best efforts.

And that is good, in spite of the sleepless nights.



LUIS PEIQUE, THE FATHER

When his children suggested turning the family vineyards into their living by starting a family winery, he had no doubts. He trusted the courage of his children, and he was right.

In 2003, beyond the family's wildest expectations, the winery was enlarged

again, this time from 300 to 1,000 square metres. Luis does admit that changing over to managing a winery with modern methods was quite an effort and took him at least two years to adjust.

Nowadays, he has totally accepted this new kind of management, although he confesses to having a difficulty in choosing the design of the wine labels. He has argued with his children over it

and promises to continue to do so.

Luis is happy with the track record of Bodegas Peique and so he tells his friends in Valtuille. One of the great moments was in 2004, when the winery staff received the Baco de Oro (Golden Bacchus) award for young wines.

Two years later, in 2006, Bodegas Peique was acclaimed by international critics and its Peique Selección

Familiar received the Decanter International Trophy. The award was received by Mar at the Royal Albert Museum in London. And at last, Luis was totally won over.

The project in which he worked and works, the project which bears the name of his family, was a reality thanks to the unity and commitment of all his children. Today, he cannot imagine it otherwise.



THE VINEYARD

Most of the vineyards we cultivate are located on hillsides, as in the past they were usually grown in the less fertile land. Average plantation density is 4,500 vines per hectare, the same density that our grandfather Ramón Valle used when he plowed the land with animal-drawn implements, getting the most out of the arable land surface.

We currently have 40 hectares of

vineyards, either owned by us or the property of neighbours who cannot afford to care for them and entrust us with their care and tillage. The vineyards are distributed in several plots of land, ranging in area from 0.2 to 1 hectare and planted using the head-pruned system. They are located in the municipality of Valtuille de Abajo. We carefully work the land by hand, looking for a mutual exchange of emotions.

The land always shows its hardest and demanding side, and this most extreme condition lends the best characteristics to the vineyard: minerality, character, and nobility, which are transmitted to each wine; the origin as an indelible and decisive factor.

We also use grapes from vineyards belonging to other wine growers but managed as our own by advising and



→ overseeing their development throughout the year, keeping in constant touch with the wine growers, thus creating a stable and lasting link with them.

Our grandparents planted the vineyard between 1930 and 1950 in the time-honored tradition of that era. They followed their instinct and planted the stocks between 450 and 600 metres altitude, thus minimising the risk of late frosts. A mild and temperate Atlantic climate moderated by the continental influence with minimal summer and abundant winter rainfall help the vine cycle and grape maturation to take place in optimal conditions.

We work each plot of land to the same high standards all year round, regardless of the fact that the grapes be destined for young or mature wines. We harvest and vinify each plot according to the maturation of the grapes and the evolution of the vineyard.

Mencia is the most important grape variety in our vineyards, comprising 98% of the grapes used in the red wines that the Peique family has made for three generations. We also use 2% Godello, which we buy in one of the best areas of the Bierzo region.

We are aware that each harvest is different. Wine is a living, constantly evolving thing, a new challenge to be met while we learn from it.

Average production of the winery is 230,000 kilograms of grapes. We make seven types of different, truly unique wines: a white, a rosé, a young, and four types of red wines with varying aging periods. All of them the force of the soils and the drive of the Peique family.



THE WINERY

We started by producing 10,000 bottles of a young red wine. We later bought the tanks and then the barrels. Thirteen years later, we have the structure and logistics adequate for the making and aging of wine.

In an area of agricultural smallholdings where there are hardly any differences between the vineyards of different wineries, the distinction must be made in

the way the vineyards are handled when making the wine. That is why experimentation and research are basic concepts in the definition of each product. We are constantly trying new woods from several cooperages so as to determine the ones that are best suited to the varieties of grapes we grow and to our understanding of wines. Our barrels use 70% French, 20% Russian, and 10% American oak.

Innovation is one of our guiding principles, something in which we believe. We try to be different in a globalized market and adapt to our clients' needs. We relish enological challenges and experimentation from vineyard to bottle. We use our time to share experiences and learn from the land as a mother lends her unique character to the family.



THE WINES

You have to take good care of a wine that bears your name and feel proudest about it, says the Peique family.

Nowadays, decisions are taken more calmly than they were ten years ago, but that does not mean that the launch of a new wine does not feel like a new assessment of the winery. Because wine is a living, constantly evolving thing, and the handling of the vineyards, the climate, and the winemaking make wines from each year totally different.

We make seven types of wine that show the terroir of our vineyards and the philosophy adopted for the last three generations of our family in Valtuille de Abajo.

We wanted to make wines full of character and different, personalized and authentic. Because there is a person behind each great wine and our wines constitute a family.

Our family dreams would never have come true without the invaluable help of Ramón Valle and Luis Peique,

both of whom took care of our vineyards over the years. Two of our wines bear their names as an expression of our appreciation of the passion that they shared with us to turn Bodegas Peique into a reality.

Our goal is meeting challenges through constant and sustainable learning.

Grape variety

100% godello.

Vineyard's Age

15 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentative maceration

6 - 7 hours at 10°C.

Alcoholic fermentation

10 days.

Aging

In tanks, breeding on fine dregs for 5 months.

Production

4.000 bottles.

Maturation potential

1 - 2 years.

PEIQUE GODELLO**FRESH AND GENUINE**

TASTING NOTES Straw in colour with greenish highlights.

This intense candid white evokes tropical fruits scents on the nose.

Buttery, crisp and pleasing on the palate, with a delicate finish.



Grape variety

100% Mencía.

Vineyard's Age

45 - 55 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentation maceration

7 - 8 hours at 10°C.

Alcoholic fermentation

10 days.

Aging

In tanks over fine dregs for 4 to 5 months.

Production

4.000 bottles.

Maturation potential

1 - 2 years.

PEIQUE ROSADO

ENTHUSIAST AND TASTY

TASTING NOTES This passionate, pink cherry delectable rose, awakens memories of citrus, strawberry and cherry aromas.

Of medium body and balanced acidity, greets the palate vivaciously with fruity flavours.



Grape variety

100% Mencía.

Vineyard's Age

45 - 55 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Hand-harvested.

ELABORATION PROCESS**Pre-fermentative maceration**

3 - 5 days at 4-6°C.

Alcoholic fermentation

6 - 10 days.

Maceration

4 - 10 days.

Malolactic fermentation

5 - 9 days.

Aging

2 months in stainless steel tanks breeding on fine dregs and 2 months in bottle racks.

Production

180.000 bottles.

Maturation potential

1 - 2 years.

PEIQUE TINTO MENCÍA

RIPE AND CONCENTRATE**TASTING NOTES**

A black cherry with intense violet hues coloured mature wine.

Highlighted on the nose are ripe red fruits, minerals and blue flowers.

Fine and exquisite on the palate as it is fleshy, fragrant, and full bodied.



Grape variety

100% Mencía.

Vineyard's Age

45 - 55 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentative maceration

3 - 5 days at 4-6°C.

Alcoholic fermentation

6 - 10 days.

Malolactic fermentation

5 - 9 days.

Aging

7 months in French, Russian and American oak barrels and 5 months in bottle racks.

Production

15.000 bottles.

Maturation potential

2 - 5 years.

RAMÓN VALLE

SOPHISTICATE AND LIVELY

TASTING NOTES Ripe black cherry in colour.

Elegantly scented with red and black berries, alongside a balsamic and mineral background, with a sophisticated, lively and fresh mouth feel.



Grape variety

100% Mencía.

Vineyard's Age

60 - 75 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentation maceration

3 - 5 days at 4 - 6°C.

Alcoholic fermentation

6 - 10 days.

Maceration

10 - 25 days.

Malolactic fermentation

5 - 9 days.

Aging

12 months in French, Russian and American oak barrels and 12 months in bottle racks.

Production

14.000 bottles.

Maturation potential

5 - 10 years.

PEIQUE VIÑEDOS VIEJOS

SILKY AND LARGE

TASTING NOTES Very ripe black cherry coloured.

Scented with red and black fruit, spices, toasty with an earthy and balsamic background.

Full bodied, rich and velvety, lingers on the palate with pleasant silky fruity notes.



Grape variety

100% Mencía.

Vineyard's Age

70 - 90 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS

Pre-fermentation maceration

3 - 5 days at 4-6°C.

Alcoholic fermentation

6 - 10 days.

Maceration

10 - 15 days.

Malolactic fermentation

5 - 10 days.

Aging

18 months in French oak barrels and 15 months in bottle racks.

Production

5.000 bottles.

Maturation potential

5 - 15 years.

PEIQUE SELECCIÓN FAMILIAR

LONG-LIVE AND EVOCATIVE

TASTING NOTES Intense black cherry in colour.

A wide range of savoury aromas including accents of wild berries, herbs, complex minerals, and elegant ageing on the background.

Full flavoured, well balanced with a long lasting finish, adding structure and character.

A wine that is reminiscent and everlasting.



Grape variety

100% Mencía.

Vineyard's Age

80 - 90 years.

Vineyard's Altitude

450 - 580 metres.

Harvest

Handpicked.

ELABORATION PROCESS**Pre-fermentation maceration**

3 - 5 days at 4-6°C.

Alcoholic fermentation

12 days in new 500-litre oak barrels.

Maceration

20 - 35 days.

Malolactic fermentation

7 - 10 days in fermentation barrels.

Aging

16 months in French oak barrels.

Production

600 bottles and 100 magnums.

Maturation potential

5 - 15 years.

LUIS PEIQUE**CLOSE AND DELICATE**

TASTING NOTES Black cherry in colour, deep and complex on the nose with fresh fruit and floral notes.

Powerful and delicious.

Ripe tannins and subdued acidity.

Elegant long lasting finish,
a delicate age-worthy wine.





SUSTAINABLE DEVELOPMENT



We presently export wines to eleven countries, among which we can highlight our presence in Japan, the USA, Brazil, and China.

We have evolved since 1999. Our family has grown and the fourth Peique generation is already part of a tradition, of a sustainable concept full of hopes.

Our goals for the future are very ambitious although apparently simple: to maintain the quality and the company philosophy while gradually expanding the winery.

We only want to take care of the land and our wines and get the desired result. A constant quest for satisfaction and the ability to convey the same joy that our parents and

grandparents instilled into us when we were a children.

And the most important thing is not to turn our backs on our customers but seeing eye to eye with them. That implies having a knowledge of each customer's requirements. Listening to and sharing stories that create emotions.

EL BIERZO



Peique

BODEGAS Y VIÑEDOS

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Wine, a taste for moderation

