

PAGOS DE VALCERRACIN

CRIANZA VENDIMIA SELECCIONADA TEMPRANILLO



HISTORY

Surrounded by our own vineyards, in the heart of Denominación de Origen **Ribera del Duero**, at Peñafiel.

This is one of the highest wine-growing areas in Europe, known as the **Golden Mile**. While the average height in this region is 2,460 FASL our vineyards are located at 2,900, leading to slower grape ripening; bringing wines with natural freshness, great expression and complexity.

AGRONOMY & WINEMAKING

GRAPE VARIETY	Tempranillo (a.k.a. Tinta del País).
ORIGIN	Burgos, D.O. Ribera del Duero - Spain.
ALTITUDE	820 - 950 masl (2,690 - 3,116 FASL)
SOIL	Mainly clayey-calcareous soils mixed with different kinds of alluvial sediments.
HARVEST	Manual
YIELD	5.000 Kg/ha.
VINE'S AGE	Between 40 to 45 years. Goblet system.
PRODUCTION	40,000 bottles.
WINEMAKING PROCESS	Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28°C for 7 to 10 days and post-fermentative maceration for 7 to 10 days.
AGING	16 months in French oak barrels.


TASTING NOTES

Clean and brilliant with a cherry-red colour, intense depth and good density. On the nose, it is complex and balanced, with noticeable hints of ripe black fruit, leather, tobacco and graphite, and some spiced notes. It has a medium-intense body, excellent unctuousity, very pleasant tannins and slight acidity. In the mouth, ripe fruit has a marked presence, and it stands out for its volume and long, pleasant aftertaste.

FOOD PAIRING	Ideal to pair with signature and traditional Spanish cuisine.
ALCOHOL VOL.	14.3%
CELLARING	7 years



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