

PAGOS DE VALCERRACIN

10 MONTHS IN FRENCH OAK BARRELS
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 and Soria, D.O. Ribera del Duero - Spain.
ALTITUDE	750 - 900 masl (2,460 - 2,950 FASL)
SOIL	Soils consisting mainly of clay loam mixed with different kinds of alluvial and calcareous sediments, depending on the micro-regions.
HARVEST	Manual
YIELD	6,000 kg. / ha.
VINE'S AGE	Between 20 and 35 years. Goblet and espalier system.
PRODUCTION	100,000 bottles
WINEMAKING PROCESS	Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28°C for 7 to 10 days and malolactic fermentation in a stainless steel vat. No raw materials of animal origin were used in its winemaking process.
AGING	10 months in French oak barrels.

TASTING NOTES

Clean and brilliant with a wild-cherry colour, violet highlights and medium to intense depth. It is elegant on the nose, with hints of ripe black fruit, cedar, spices and cacao. In the mouth, it has a medium body, good unctuousity and pleasant, round tannins.

FOOD PAIRING	Pasta with tomato-based sauces and sausages.
ALCOHOL VOL.	14.5%
CELLARING	7 years



WWW.VINOSDELALUZ.COM

@PAGOSDEVALCERRACIN