



PAGO DE LOS CAPELLANES

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PAGO DE LOS CAPELLANES TINTO CRIANZA



TECHNICAL NOTES

Prepared with Tempranillo grapes (100%), this wine has a very bright, intense maraschino cherry colour that fades to a Cardinal red rim.

It has a very marked aroma with a good balance of fruit and wood, where tones of vanilla intermingle with well-ripened fruit, black berries and wild fruits. There are also noticeable hints of leather and liquorice, resulting from the mingling of the French oak and the aromas inherent in this variety of grape.

In the mouth, the wine has a smooth texture but fills the palate with balanced flavours, including fine tannins, which help extend the life of the wine. The finish and aftertaste are both long and elegant.

Vineyard:

Pago de los Capellanes, Pedrosa de Duero.

Variety composition:

100% Tempranillo.

Type of soil:

Clayey and chalky.

Aging:

12 months in barrel and remainder on rack.

Type of oak:

100% French oak, medium toast.

Serving:

Uncork and decant one hour before serving at a temperature of 16-18 °C.

TASTING NOTES

Selected harvest with yields limited to 5000 kg per hectare. The harvest begins in early October, starting with the most mature parcels. Once the grapes are brought into the winery, the tanks are seeded with indigenous yeast (start culture) and the alcoholic fermentation begins. During the barrelling period, which lasts 30 days, the wine is crushed and pumped over daily, all the while controlling the density, temperature and evolution of the yeast. At the end of this fermentation, the tanks are emptied and the wine taken for malolactic fermentation.

The malolactic fermentation begins without the addition of bacteria. The temperature is held steady at 20°C for period of 22 days, during which we monitor the levels of malic and lactic acids. When the malic acid content is less than 0.1 grams per litre, the wine is decanted to separate the lees and is transferred directly to the barrels without undergoing any type of filtration, clarification or cold treatment.

The wine is aged for twelve months in new and semi-new French oak barrels (no more than three years old). At the end of this period, it is taken to the tank for homogenisation, where it undergoes light filtration through cartridges (open pore) and is then bottled.

