$|\ {\tt RIBERA\ DEL\ DUERO\ |\ THE\ VINEYARD\ |\ THE\ WINERY\ |\ OUR\ WINES\ |\ BLOG\ |\ TOURS\ |\ CONTACT\ |}$

| CASTELLANO | ENGLISH | 普通话 |

PAGO DE LOS CAPELLANES

TECHNICAL NOTES

Prepared with Tempranillo grapes (100%). Visually, the wine has a clean, bright cherry

It has an intense floral and red forest fruit bouquet with a mild lactic note and hints of vanilla left by its exposure to the oak (150 days).

In the mouth, the texture is full, elegant, long lasting and velvety, without losing any of the intensity of young wines from the Ribera del Duero region.

Vineyard:

Pago de los Capellanes, Pedrosa de Duero. Variety composition:

100% Tempranillo.

Type of soil:

Clayey and chalky.

Aging:

5 months in barrel.

Type of oak: 100% French oak, medium toast.

Serving:

Serve at a temperature of 16-18 $^{\rm o}C$

| JOVEN | CRIANZA | RESERVA | NOGAL | PICÓN |











TASTING NOTES

Selected harvest with yields limited to 5000 kg per hectare. The harvest begins in early October. We select the parcels with a higher concentration of anthocyanins and reject all unacceptable grape clusters.

The grapes are brought into the winery, and after a brief period of chilled pre-fermentation, spontaneous alcoholic fermentation (with no added yeast) is initiated. During the barrelling period, which lasts 22 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 malolactic fermentation begins.

The malolactic fermentation begins without the addition of bacteria. The temperature is held steady at 20 °C for a period of 24 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 five months in new French oak barrels. At the end of this period, it is taken to the tank, homogenised by light filtration through cartridges and then bottled.

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