

Pago de Valtarreña



GRAPE VARIETIES:

(Tempranillo) 100%

GRADE:

—% vol

TYPE OF SOIL:

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COLOUR:

A powerful sweet red wine, soft and opulent. An iron fist in a velvet glove. Visually enchanting, it gives us a glimpse that we're talking serious business here. Sharp, bright cherry color. Practically rimless, it augurs a long life.

AROMA:

On the nose we can find an intense and delightful range of aromas. Scents of ripe black fruit mix with toasted notes as well as leather and coffee. As it opens, spicy fragrances –deep, intense and persistent– come to mind.

PALATE:

On the palate it is extremely meaty, savory, velvety, well structured, fresh and endowed with great balance. Hints of blackberries, milk coffee candy, shady forests, pipe tobacco, minerals... It is a wine with a plethora of sensations, which linger on and on, as the finish is very, very long lasting.

KNOW THIS WINE BETTER

- + From family-owned vineyards with stocks over 40 years old.
- + Denomination of Origin: Ribera del Duero.
- + Traditionally produced with temperature and phenolic compound control during fermentation and maceration.
- + Aged for at least 18 months in 100% French oak barrels less than 2 years old.
- + It surprises with its exceptional complexity, structure and elegance, and demonstrates the maturity reached by this house. Knowledge and experience have concentrated power, elegance, fruit expression and vivid freshness in this vintage. A wine that is satisfyingly long on the palate and long-lasting, building over time.
- + Serve at 16-18 °C.