



UNITED CELLARS

SPAIN



PAGO DE LOS CAPELLANES

Pago de los Capellanes Crianza 2015

*The Flagship of Pago de Los Capellanes winery.
A Wine with Great Nuances and Balance.*

Vineyards

Selection of parcels with an average age of 30 years in our vineyards in Pago de los Capellanes area.. Chalky-clay and sandy soils.

Production

Selected harvest in early October. Once the grapes arrive at the winery a controlled alcoholic (primary) fermentation is initiated, with seeding using selected yeasts from our best vineyards, for a period of 30 days with daily pumping over. Malolactic fermentation is done without the addition of bacteria, at a cellar temperature of 20°C for 24 days and controlling malic and lactic acid levels. The wine is then rested in 300 litre selected grain French oak casks for 12 months.

Tasting Notes

A very intense cherry colour with cardinal red rims.
Very frank in the nose, with aromas of ripe red fruit and balsamic hints.
Smooth in the mouth, filling the palate with exquisite flavours of plum and blackcurrant, plus a long and elegant finish. Well-balanced and with a lively acidity.

Accolades

- 92- 2015 Pago de los Capellanes Crianza -Wine & Spirits
- 92- 2014 Pago de los Capellanes Crianza -Wine Advocate
- 91- 2014 Pago de los Capellanes Crianza -Wine Spectator
- 92- 2012 Pago de los Capellanes Crianza -Wine Spectator
- 93- 2009 Pago de los Capellanes Crianza -Wine Spectator

Appellation

D.O Ribera Del Duero

Location

Pedrosa del Duero

Winery Size

130 HA

Winemaker

Paco Casas

Varieties

100% Tempranillo

Aging

12 Months New French Oak Medium
Toast
12 Months in Bottles

Age of Vines

25-35 Years

Elevation

800 m

Soil

Clay, Chalk, Sand, Limestone

Max Yield

4500 Kg/Ha

Alcohol Content

13.5 %

Production

400,000 Bottles

Farming

Sustainable