



UNITED CELLARS

SPAIN



**Appellation**  
D.O Ribera Del Duero

**Location**  
Pedrosa del Duero

**Winery Size**  
6 HA

**Winemaker**  
Paco Casas

**Varieties**  
100% Tempranillo

**Aging**  
22 Months New French Oak  
Medium Toast

**Age of Vines**  
35-40 Years

**Elevation**  
800 m

**Soil**  
Clay, Chalk, Sand, Limestone

**Max Yield**  
2500 Kg/Ha

**Alcohol Content**  
14.00%

**Production**  
2300 Bottles

**Farming**  
Sustainable



PAGO DE LOS CAPELLANES

## *Pago de los Capellanes Parcela El Picón 2012* *Powerful in all its aspects*

### Vineyards

Selected parcel on the El Picón estate: 1.6 hectares of clay-loam soil with surface gravel. In production as an estate wine since 1998, only exceptional vintages.

### Production

Selected harvest in 15 kilo crates. The grapes rest in a cold chamber for 24 hours before being processed. To extract the maximum expression from the grapes, they are fermented in a French oak wooden vat at a strictly controlled temperature. To trigger fermentation, a sediment is produced in the vat with yeast selected from the original parcel. After 40 days the wine is removed from the vat for drawing off. Malolactic fermentation is done at 22°C for 32 days, without adding bacteria and in French oak casks. The wine is left to rest for 22 months in selected grain new 225lites French oak barrels, that have been dried for 60 months, with four rackings. The flavour is rounded for a the bottle an indefined time which depends on how the monthly tasting is .

### Tasting Notes

Picota cherry color. Balsamic aromas, blackberries with spicy hints like cinnamon, leather and black liquorice. Wide range of sensations providing complexity. Intense entry in the mouth, with sweet tannins and exquisitely well rounded.

### Accolades

94- 2012 Pago de los Capellanes Parcela El Picon -Guia Penin

94- 2011 Pago de los Capellanes Parcela El Picon -Wine Spectator

96- 2010 Pago de los Capellanes Parcela El Picon -Wine Spectator