

PAGO DE LOS CAPELLANES JOVEN ROBLE 2022
D.O Ribera del Duero

Varieties: Tinto del País (Tempranillo) 100%

Alcohol content: 14,5 % vol.

Vineyard location: selection from our Pedrosa de Duero, La Horra and Gumiel del Mercado vineyards, with an average age of 25 years.

Soil type: clay-calcareous, very poor fertility and low production.

Yield: 5,000 kg/ha

Ageing: 5 months in 300-litre French oak barrels.

Bottling date: May 2023.



2022 climate conditions: The beginning of winter was very rainy. January was pretty dry, sunny and cold with late frost during the nights. February was dry with mild temperatures and March was relatively rainy. First week of April had night frosts during five days but with no problems in the vines but with a little bit of delay in the ripeness. April had sunny and warm days (from 14th to 17th) and cold days with frost (22th and 23th) without problems in the buds of the vines but causing more delay in the ripeness. May was pretty dry with hot days at the end of the month. The beginning of June was dry and the second week got a serious heat wave. Third week of June was a little bit rainy. July had another heat wave with temperatures above the 40° C. August was dry and also high temperatures. September had an excellent weather: sunny hot mornings with cold nights and some light rainfalls which caused excellent health, ripeness and quality. The weather conditions during the harvest was perfect. Good phenolic ripeness, medium alcohol strength and moderate acidity.

Production: cold pre-fermentation maceration for 6 days below 10°C. Sowing of selected native yeasts. Fermentation in stainless steel tanks at a controlled temperature, with pumping over and phenolic control of the must-wine in maceration. Spontaneous malolactic fermentation at low temperature and periodic stirring of lees in tank.

Pago de los Capellanes Joven Roble 2022 is a wine with an intense and beautiful cherry red colour with some bluish tones. It features powerful aromas of black fresh fruits (blackberry and plum) and aromatic wild plants (thyme and lavender), with spicy nuances contributed by the oak (coconut, vanilla and cloves). In the mouth it's full and fresh with great structure and elegance, lively and well-refined tannins with shades of black liquorice plus a long finish full of fruity aromatic sensations.

Storage: the wine was bottled without any clarification or stabilisation treatment, so it is possible that over time a natural sediment of colouring matter or tartrates may appear, an unmistakeable sign of purity and integrity. It will develop well in the bottle over the next 5 years. Store in a cool, dark place (12°-14°C) in a horizontal position.