

PAGO DE LOS CAPELLANES CRIANZA 2021

D.O Ribera del Duero

Wine with great sensory nuances and perfect balance

Varieties: Tinto del País (Tempranillo) 100%.

Alcohol content: 15% vol.

Vineyard location: selection from our Pedrosa de Duero, La Horra and Gumiel de Mercado vineyards, with an average age of 35 years.

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

Yield: 5,000 kg/ha

Ageing: 12 months in 300-litre French oak barrels.

Bottling date: January 2023.



2021 climate conditions: January was quite cold, with a week of temperatures below -10° C and snow in the heights due to the Filomena storm that hit the Iberian Peninsula, followed by rainy and cold month of February. This caused delayed weeping and budding. April and May were also cold and rainy, although flowering and setting were very good, with abundant samples of small bunches. The beginning of summer was irregular, alternating cold days with hot ones. Dry and hot summer, with prolonged drought and heat wave towards end of August did some suffering on the vineyards. Fortunately, the first two weeks of September were rainy, where the vines regained their freshness and vigor, later enjoying excellent weather: dry, sunny and nights with low temperatures, which caused an impressive late harvest of excellent health and quality.

Production: cold pre-fermentation maceration for 3 days below 12 °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 Crianza 2021 is a wine that is deep cherry red in colour with a ruby rim, offering clean and intense aromas of well-ripe red (cassis and currant) and black (blackberry and plum) all of them very ripe, flower notes (violet) with spicy nuances provided by French oak. It is broad, fresh, balanced and silky on the palate, but with a lot of structure and power, very sweet and soft tannins, with a long finish full of aromas and flavours.

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 evolve positively in the bottle over the next 5 years. Store in a cool (12 °C – 14 °C) and dark place in a horizontal position.