

PAGO DE LOS CAPELLANES PARCELA EL NOGAL 2019
Ribera del Duero
A wine to contemplate, enjoy and experience

Varieties: Tempranillo 100%.

Alcohol content: 15,50% vol.

Vineyard location: E Nogal, a parcel of 6 hectares at an altitude of 850 meters.

Soil type: loamy-sandy, stony, very poor fertility and low production.

Yield: 3,700 kg/ha.

Ageing: 32 months in fine grain French oak barrels and médium toasting.

Fecha de embotellado: May 2022.

Production: 29.005 botellas.



Climate conditions: after a dry and fairly warm winter, the first significant rains appeared in April and the vines sprouted in the second half of the same month, offering a good display of bunches. From this time onwards, the vines developed as expected and with the absence of significant frosts, except for some light frosts in the first week of May. The clusters of flowers set well, although with a slight millerandage that reduced the harvest somewhat. The summer was quite hot, with a rather low rainfall, except for a few summer storms in July and August that refreshed the vineyard and with no appearance of the dreaded hail. The grapes ripened slowly and in very good condition, obtaining a high quality harvest, although with an estimated decrease of 20%.

Production: Harvest selected in boxes and refrigerated in cold storage 24 hours before processing. Cold maceration below 12°C for 6 days before fermentation. Spontaneous fermentation in French oak vats at controlled temperatures, with pump over and phenolic control of the must-wine in

maceration. Spontaneous malolactic fermentation in French oak barrels at low temperature and lees stirred regularly.

Parcela Nogal 2019 is a wine with a deep ruby red colour. With clean and intense aromas of red ripness fruits with toasted and roasted tones, plus spices provided by the ageing (clove and cinnamon). Fresh and very balanced in the mouth, silky, intense, tasty, with very polished live tannins, and a long and pleasant finish of complex aromas.

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 10 years. Store in a cool, dark place (12°-14°C) in a horizontal position.