

PAGO DE LOS CAPELLANES PARCELA PICÓN 2019

The purest essence and excellence of Ribera del Duero.

Varieties: Tinta del País (Tempranillo) 100%

Alcohol content: 15% vol.

Vineyard location: the 1.6 hectare plot of El Picón (Pedrosa de Duero).

Soil type: clay-loam with surface gravel, very poor fertility and low production.

Yield: 1,800 kg/ha

Ageing: 31 months in 225-litre extra fine grain French oak barrels with 60 months of drying.

Bottling date: January 2022

Production: 3,724 bottles.



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: selected harvest in boxes and refrigerated in the cold chamber 24 hours before processing. The wine undergoes cold maceration below 12°C for 6 days before fermentation. The process includes the sowing of selected native yeasts. Fermentation takes place in small capacity French oak vats at controlled temperatures, with pump-overs and phenolic control of the must-wine in maceration. Spontaneous malolactic fermentation in barrels is carried out at low temperature and the lees are stirred regularly.

Parcela Picón 2019 is a wine with a beautiful ruby red colour. This wine shows clean and intense balsamic aromas, combined with red forest fruits (cherry, currant and cassis) and black forest fruits (blackberry), finishing with spicy nuances provided by the extra fine grain French oak wood (cinnamon, cedar and clove). Vibrant and very well-balanced in the mouth, velvety, intense, tasty, emphatic, with very polished live tannins, and a long finish that intoxicates and floods all the senses.

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.