

## PAGO DE LOS CAPELLANES RESERVA 2020

### D.O Ribera del Duero

*Intense, balanced and complex wine, with the wisdom and serenity of our oldest vineyards.*

**Varieties:** Tinto del País (Tempranillo) 100%

**Alcohol content:** 15% vol.

**Vineyard location:** selection from our oldest vineyards in Pedrosa de Duero, vines are over 80 years old.

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

**Yield:** 4,500 kg/ha

**Ageing:** 18 months in 225-litre extra-fine grain French oak barrels.

**Bottling date:** February 2022

**Production:** 60,000 bottles



**Climate conditions:** the 2020 growing season ended with warm weather and late frosts appearing by the end of November. Winter and Spring came with higher temperatures than usual which moderated in June. The rains were normal in this long period of time, becoming very strong in April. As a result, the seeding came a week earlier than usual, and so the vegetative growth cycle, with the absence of significant frosts. The harvest was expected to be abundant, but finally the grapes ripened slowly, obtaining a high quality harvest, although decreased. August and September, crucial months in the grapes ripening, were dry and hot with summer storms that refreshed the vineyard, obtaining a high quality harvest.

**Production:** harvest selected in boxes. 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 in barrels at low temperature and periodic stirring of lees.

**Pago de los Capellanes Reserva 2020** is a deep beautiful cherry-red coloured wine with thin ruby nuances. It shows a clean and intense aroma of ripe fruit like blackberry, plum and currant, with smoky and spicy nuances (cinnamon, clove and licorice) provided by extra-fine grain French oak. Fresh, rounded and balanced in mouth, soft and powerful, very polished sweet tannins, and a long finish full of flavours and 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 evolve positively in the bottle over the next 10 years. Store in a cool (12 - 14 °C) and dark place in a horizontal position.