



# Pago de Cirsus



## O11 SELECCIÓN

### TECHNIQUE:

|   |                              |
|---|------------------------------|
|               | Syrah<br>Tempranillo         |
|              | 15 % vol.                    |
| <br>servicio | 15° a 17° C.                 |
|              | DOP Bolandín<br>VINO DE PAGO |
|              | 18 month<br>French Oak       |

**Harvest Season:** First week of October.

**Harvest:** Manual in 15 kg crates in highly selected plots.

**Maceration:** Cold pre-fermentation maceration at 5°C for 96 hours.

**Winemaking and Aging:**  
Fermentation in small French oak vats.  
Minimum aging of 18 months in French oak barrels from the Allier forest.

### TASTING NOTE:

**Appearance:** Deep ruby hue.

**Nose:** Notably complex on the nose, with aromas of wild blackberries, spicy spices, and pipe tobacco.

**Palate:** Elegant by excellence, with silky tannins and very balanced acidity, mineral and salty notes that add length and persistence. Refined in barrel with good concentration.

**Pairing:** Ideal for accompanying grilled or stewed game meats, beef, roasted pork, lamb or goat, and mature cheeses.



DRY RED WINE

