

TECHNICAL SHEET

PAGO DE LAS SABINAS



TECHNICAL DATA



TEMPRANILLO

RED WINE



14,5 % Vol.

HARVEST PERIOD:
Late September to early October.



17 months
FRENCH OAK
BARRELS

HARVEST:
Hand-picked.



D.O. Ribera
del Duero

VINIFICATION & AGEING:
Aged 17 months in French oak barrels
of varying sizes, with a final refinement
in concrete tanks.



TASTING NOTES

Deep, bright cherry red with high colour intensity. Red fruit aromas take centre stage, redcurrant and strawberry with a hint of fruit candy, layered with liquorice, oak, and a finish of cinnamon and white pepper. Fresh on the palate, with a strong sense of terroir and the altitude of the vineyard from which it originates. Agile and elegant, with fine spice nuances and remarkable depth.

VINEYARD

PPlots in Quintanilla de Arriba.
Altitude 910 m.a.s.l.

BOTTLE FORMATS

Wooden case of 3: 75 cl bottle

Bodegas Zifar is located in Peñafiel, in a landmark Mudéjar-style building dating back to 1914.

RECOGNITIONS

94 puntos J. Suckling

93 puntos Tim Atkin

92 puntos Robert Parker

96 puntos Vinos Gourmet