



PAGO DE LAS SABINAS

TECHNIQUE:

Category: Dry red wine.

Denomination of Origin: D.O. Ribera del Duero.

Variety of grapes: Tempranillo 100%.

Vineyards: Quintanilla de Arriba.

Altitude: 910 m above sea level.

Harvest: Manual in boxes of 15Kg.

Elaboration: Pre-fermentative cold maceration in refrigerated chamber at 41°F for 24 hours. Before passing through a double selection table, destemmed 100% and slightly squeezed 40%.

Initial maceration during 19 days. Malolactic fermentation done in 500 lts barrels.

Aged: 12 months in new French oak barrels.

Alcohol content: 14% vol.

Service temperature: 59°F.

TASTING NOTES:

Appearance: Picota cherry red, Bright .

Nose: Good varietal characteristics. Red fruits such as a redcurrant and strawberries. Cedar and licorice. Spices like cinnamon and white pepper.

Palate: Delicate and elegant. Acidity is medium. A medium-plus body. Tannins are medium-plus. Long finish.

Pairing: It goes well with red meats, lamb, game meats and roasts.

