

Pago de los Capellanes Crianza

A wine with great nuances and balance.

D.O. Ribera del Duero

Variety 100% Tempranillo.

Vineyards

Selection of parcels with an average age of 30 years in our vineyards in Las Laderas del Monzón in Gumiel del Mercado. Chalky-clay and sandy soils.

Production

Selected harvest in early October. Once the grapes arrive at the winery a controlled alcoholic (primary) fermentation is initiated, with seeding using selected yeasts from our best vineyards, for a period of 30 days with daily pumping over.

Malolactic fermentation is done without the addition of bacteria, at a cellar temperature of 20°C for 24 days and controlling malic and lactic acid levels.

The wine is then rested in 300 litre selected grain French oak casks for 12 months.

Tasting Notes

A very intense cherry colour with cardinal red rims.

Very frank in the nose, with aromas of ripe red fruit and balsamic hints.

Smooth in the mouth, filling the palate with exquisite flavours of plum and blackcurrant, plus a long and elegant finish. Well-balanced and with a lively acidity.

