



Pagos de Anguix Costalara 2020

Pret-à-porter of fruit and minerality

Red Wine DO Ribera del Duero
Organic Farming



The rocky surface of the soil, combined with calcareous clay beneath, gives this red wine its balanced profile and fruit-laden character, with a predominance of red fruit complemented by balsamic and licorice notes, and a slightly spicy nuance.

The 2020 was a very good vintage, with a growth season that progressed quickly due to favorable temperatures and ample water reserves in the soil. The decision to delay the harvest proved fortuitous, resulting in perfectly ripened grapes.

Luscious and full-bodied, with a refreshing minerality, this red wine pairs well with meals featuring intense flavors and sweet nuances, such as suckling pig, white or red meat roasts, and strongly-flavored, charcoal-grilled fish.

TECHNICAL DATA

Variety	Tinto Fino
Altitude of the vineyards	850 m above sea level
Type of soil	Rocky soils over calcareous clay substrata
Rootstock	110 Richter
Age of the vines	Between 19 and 21 years
Training	Cordon Royat
Planting density	2.500 vines per Ha
Yield	4.960 kg/Ha
Manual Harvest	

Date of Harvest	14th October 2020
Aging	12 months in in extra fine grain French (2/3) and American (1/3) oak barrels
Bottling date	May 2022
Number of bottles	124.025 bottles of 75 cl
ABV	15%
Residual sugar	< 1,7 g/l
ATT	5,4 g/l
Temperature of service	16 °C