



PAGOS DE ANGUIX 2017 · 10 MONTHS

This magnificent Tempranillo originates from Pagos de Anguix, an estate situated at over 850 metres above sea level, in the very heart of Ribera del Duero. An elegant varietal born of patience and experience that expresses the authentic richness of this exceptional terroir.

The wine is a deep, dark cherry red with hints of violet indicative of its youth.

Seductive, intense top notes of blackcurrant and blackberry on the nose framed by echoes of violet, with spicy undertones of vanilla and clove coming through.

Lush and opulent on the palate. Nicely balanced tannins make for an intense, but unctuous and pleasing texture. Rich fruit sensations coat the palate, carrying through to the long finish.

A very interesting and complex wine that will improve with bottle ageing over the next 5 years.

Appellation of origin

D.O. Ribera de Duero

Type of soil

Rocky soils over calcareous clay substrata

Variety

Tempranillo

Rootstock

110 Richter

Planting density

2400 vines/ha

Training

Cordon Royat

Vine age

20-30 years

Ageing

10 months in extra fine-grained French and American oak

ABV

15,0 %

Serving temperature

16-17 °C

Harvested, produced and bottled in the property

