



Pagos de Anguix

Costalara 2022

Red wine DO Ribera del Duero
Organic Viticulture



A deep cherry-red hue introduces this modern and expressive wine. On the nose, it captivates with its high aromatic intensity, showcasing ripe red and black fruits such as cherries and blackberries. These are harmoniously intertwined with delicate notes of aniseed, liquorice, cinnamon, and a subtle floral hint of violets. Elegant balsamic aromas, including mint and eucalyptus, enhance the bouquet, while light toasted nuances contribute to its complexity.

On the palate, the wine is structured and enveloping, with mature, firm tannins that add character and texture. Its alcohol is impeccably balanced by a vibrant freshness and concentrated fruit expression.

While already enjoyable, this wine displays remarkable potential for ageing, promising to evolve further in complexity and finesse over time.

TECHNICAL DETAILS

Variety	100% Tinto Fino (Tempranillo)
Vineyard Elevation	850 meters above sea level
Soils	Rocky, clay-limestone base
Rootstock	110 Richter
Vineyard Age	20-30 years
Training System	Cordon Royat
Planting Density	2,500 vines/ha
Yield	5,100 kg/ha
Harvest	Manual harvest

Harvest Date	October 7, 2022
Ageing	12 months in fine-grain oak barrels. 75% french, 25% american.
Number of Bottles	100,024 (75 cl) and 8,140 magnums
Alcohol Content	15%
Residual Sugar	< 1,7 g/l
ATT	5,3 g/l
PH	3.7
Serving Temperature	16 °C