

PAGOS DE LA SONSIERRA Reserva 2012

SELECT AND REFINED

VINEYARDS

Selection of old vines of the highest quality.

VARIETIES

100% Tempranillo

ELABORATION

A pre-fermentation cold maceration occurs prior to alcoholic fermentation and a post-fermentation maceration in stainless steel vats with regular pumping over to achieve good colour extraction. Then comes malolactic fermentation, in contact with the lees, in carefully chosen new French oak barrels from the best cooperages in the world, and weekly stirring.

AGING

16 months in the same new French oak Bordeaux-type barrels. The culmination is ageing in the bottle for a minimum of 26 months before reaching the market.

TASTING NOTES

Its tremendous complexity and perfect blend make it a very special reserve wine, where rather than minimising the barrel actually highlights and adds complexity to the lush ripe fruit which characterise our oldest vines.

Dark chocolate, raisin, liqueur chocolate, eucalyptus, roasted coffee and creams rise together in perfect harmony, inviting us to escape and lose ourselves in this wine. In the mouth: it is voluminous, full and juicy and refined, with a pleasant finish which is lengthy and persistent – revealing the great personality of this wine.

ANALYSIS

Alcohol content:	13,5% vol.
pH:	3.63
Reducing sugars:	2.5 g/l
Total acidity:	5.3 g/l

