



## Pago de los Capellanes Reserva

### Wine Cellar: **Pago de los Capellanes**

D.O. Ribera del Duero

Tempranillo 100%

### Winemaking

Harvest selected in boxes of 15kg. Cold preference for 6 days. Alcoholic fermentation in a controlled way, with the addition of indigenous yeast selected from our best vines, during 20 days with daily pumpovers. Malolactic fermentation is carried out very slowly, without the addition of bacteria, tempering the cellar at 20°C for 28 days. The wine is aged for 14 months in 300l fine grain French oak barrels. It is bottled without filtration or clarification.

### Tasting note

Color: Offers us a ruby color with intense garnet tones.

Nose, it has a fine complexity with hints of ripe fruit, cherry, redcurrant and smoked notes with liquorice background.

Palate: Great balance due to the maturity of its tannins.

**Formats:** 75cl, 1,5l

**Graduation:** 13,5%