

PAGO DEL CIELO

2019

DO: Ribera del Duero

Grape variety: Tempranillo

Date grapes picked: First week of September

Winemaking:

Number of days of skin contact: 15-20 days

Type of fermentation: In stainless steel tanks at 26°C with slow extraction. A small part of fermentation takes place in amphorae.

Length of alcoholic fermentation: 14 days

Fermentation temperature: 26-28°C

Ageing: 15 months in new fine-grained French oak barriques.

Technical data:

Alcohol level: 14% vol.

pH: 3.73

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: 1.6 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 10-15 years

The following number of bottles have been produced in this vintage:

Standard (75 cl): 3.834

Vintage comments:

Precipitation levels during the growth season – from April to September – were lower than for the same period the year before, which was especially rainy. In terms of temperature, the winter was mild and the beginning of summer was slightly warmer than usual. Rainfall during the fruit maturation period – from August to September – was scarce and sporadic, and the average temperature was more than one degree lower than the previous year.


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Soil:

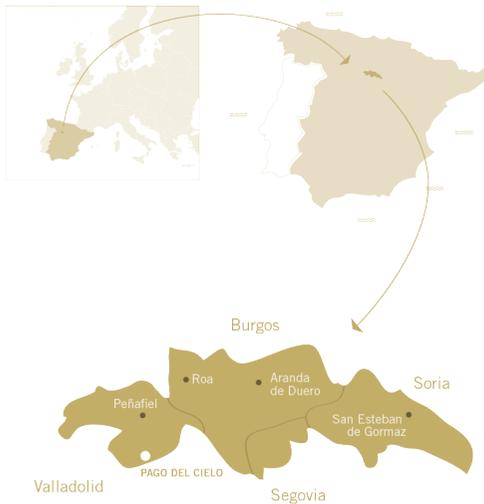
Medium to fine-textured soils, very rich in carbonate, that formed along slopes on top of Miocene limestone and marl.

Precipitation:

Annual total (current vintage): 426.4 mm

Temperature:

Annual average (current vintage): 12.2°C



Story: A hundred years ago, the winegrowers of Fompedraza planted a vineyard on a slope of this barren plateau, now a living testament to a bygone world. Fortunately, the old vines of Tinta Fina survive despite the arid climate, imperturbable in a landscape made timeless by their presence.