

PAGO DEL CIELO

2020

DO: Ribera del Duero

Grape variety: Tinto fino (Tempranillo)

Date grapes picked: Last 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, with a small percentage of the fermentation carried out in amphora.

Length of alcoholic fermentation: 14 days

Fermentation temperature: 26-28°C

Ageing: 98% in French oak barrels and 2% in American oak barrels for 15 months. 30% new barrels.

Technical data:

Alcohol level: 14.5% ABV

pH: 3.72

Total acidity: 5.11 g/L (tartaric acid)

Residual sugar: 0.5 g/L - Internal data -

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): 4.069

Vintage comments:

The 2020 harvest was characterised by a mild winter in terms of temperatures, a rainy spring, and a summer that was not excessively warm. The rains at the end of the cycle, close to the harvest, influenced its start. These climatic conditions led to an early budding, a very homogeneous veraison across all plots, and optimal polyphenolic ripeness with lower degrees. Despite the risk of diseases, the health condition of the grapes was exceptional. The wines from the 2020 harvest are very intense aromatically and smooth on the palate.

Awards:

- 2020 vintage: 95 points, Vivir el vino 365 vinos al año 2026
- 2020 vintage: 93 points, Peñín 2026
- 2020 vintage: 93 points, JamesSuckling.com 2025
- 2019 vintage: 92 points, JamesSuckling.com 2024
- 2019 vintage: 97 points, Grupo Gourmets 2019


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Soil:

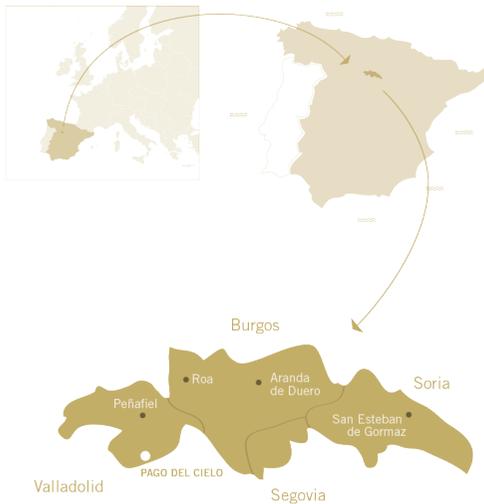
Soils with medium to fine textures, very rich in carbonates, developed on slopes from Miocene limestones and marls.

Precipitation:

Annual total (current vintage): 413 mm

Temperature:

Annual average (current vintage): 12.5°C



Story: One hundred years ago, the winemakers of Fompedraza planted a vineyard on the hillside of the moorlands, which today stands as a living testament to a bygone world. Fortunately, the old tinta fina vines persist despite the harsh climate, absorbed in a landscape that, thanks to them, is ever closer to eternity.