

Grape varieties

100% Tinto Fino from the oldest plots in the winery (80 years)

Origin

Spain, Castile and León, Ribera del Duero, Pedrosa de Duero

Soil

clay-calcareous

Vinification

manual harvest in 15 kg boxes, cold pre-fermentation for 6 days, 20-day alcoholic fermentation and malolactic fermentation in stainless steel tanks

Ageing

14 months in French oak barrels of fine grade 300 l, plus 2 years in bottle

Characteristics

Red, Traditional, Still, Intense and structured

Properties

Alcohol: 13,49 %, Ph: 3,66, SO2: 67, Residual sugar: 1,39 g/l

Also appears in:

Price: 20 - 50€



PAGO DE LOS CAPELLANES RESERVA

PAGO DE LOS CAPELLANES, Ribera del
Duero, Pedrosa de Duero

2022 12303 75 CL
2022 12303 MAGNUM