



**B** PAGO DE LA OLIVA  
BODEGAS Y VIÑEDOS

# COUPAGE

*A symbiotic wine from two vineyard estates that represents the best of Tudela de Duero.*

# COUPAGE

2017

“The special characteristics of our two vineyards united in harmony. All the expression, fruit and nuances of the grape from Esparragal in conjunction with a selection of grapes from Pago de la Oliva, full of structure, strength and finesse, giving body and character to this elegant, subtle wine.



**VARIETIES:**

Tinta del País (Tempranillo) 100%.

**ALCOHOL CONTENT:**

14,5 % ABV.

**VINEYARDS:**

El Esparragal and La Oliva.

**VINEYARD AGE:**

30 Years.

**SOIL TYPE:**

The first sandy, with pebbles, very poor fertility and low production. And the second has poor, deep, clay soil of limestone origin and low production.

**YIELD:**

5.000 kg/Ha.

**AGING:**

10 months in new and nearly-new fine grain French oak barrels.

**BOTTLING DATE:**

June 2019.

**PRODUCTION:**

8.000 Bottles.

**Tudela de Duero**

[Vino de la Tierra de Castilla y León]

## CLIMATOLOGY

The winter began quite cold, with the wood of the vines severely parched, a change in the weather saw higher than normal temperatures in February, causing early sprouting of the vineyard. A severe frost that occurred towards the end of April resulted in a significant reduction in production and a delay in the vegetative cycle. From then on the temperature conditions were good and although the slight drought was excellent for grape development and ripening, resulting in a vintage of extraordinary quality.

## PREPARATION

Cold pre-fermentation maceration for 3 to 4 days below 12°C. Native selected yeasts are added. Fermentation in stainless steel tanks at a controlled temperature of 25° to 27°C, with periodic pumping over and phenolic control of the must-wine in maceration for 7 days. Malolactic fermentation in barrels and weekly stirring of lees for 6 months.

## TASTING NOTES

Pago de la Oliva Coupage 17 is a deep cherry red wine with violet tones, offering clean, intense aromas of red and black fruits (blackberry, raspberry, redcurrant and cassis), with spicy nuances provided by the French oak wood and a very marked licorice. In the mouth it is full, fresh, balanced, silky but with a lot of structure and power and sweet tannins, its long finish is packed with aromas and flavors.

## CONSERVATION

The wine was bottled without any clarification or stabilization treatment, so it is possible that over time a natural colorant sediment or tartrates may appear, which is an unequivocal sign of purity and integrity. It will evolve positively in the bottle over the next 5 years. Store in a cool, dark place (12° - 14°C) in a horizontal position.



Senda de las Carretas, 41  
47320 Tudela de Duero. Valladolid (Spain)  
Tel. +34 983 857 627  
[www.pagodelaoliva.com](http://www.pagodelaoliva.com)