



# COUPAGE

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

# COUPAGE

2018

“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:**

April 2020.

**PRODUCTION:**

28.800 Bottles.

**Tudela de Duero**

[Vino de la Tierra de Castilla y León]

**CLIMATOLOGY**

The winter of 2017 was, as is usually the case throughout the Douro area, cold and challenging for the vine plants, reaching temperatures of up to -12°C, with low temperatures continuing during the early spring with a rather cold February and March. Rain finally made its appearance in the area, in abundant quantities, at the end of winter and during the spring. As a result, the overflow was widespread at the usual time at the end of April. At the end of June the rains finally stopped and warmer temperatures were recorded, providing ideal conditions for good fruit set, which already at that time augured well for an abundant harvest. In July the temperatures were somewhat lower than usual, which allowed the plants to continue their rapid development, helped considerably by the abundant water reserves. During the ripening process, temperatures were very warm in September and higher than usual, which led to an early harvest.

**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 below 26°C, with periodic pumping over. Malolactic fermentation in stainless steel tanks for 24 days at 22°C.

**TASTING NOTES**

Pago de la Oliva Coupage 18 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)