



B PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

DEJA VU

Rosé

Rosé like before, brought into the present.

DEJA VU

ROSADO 2019

“ With *Deja vu* we want to experience again that rosé sensation as it was before, intense color and palate for a wine full of nuances and expressiveness.

Deja vu means the feeling of experiencing something already experienced in the past. That is how we want you to feel when you taste our wine, the authentic rosé from years ago that is still in your memory.



VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

14% ABV.

SITUATION OF THE VINEYARD:

5,5-hectare Esparragal estate, located in Tudela de Duero, 30 years old.

SOIL TYPE:

Sandy, with pebbles, very poor fertility and low production.

YIELD:

6.000 kg/Ha.

BOTTLING DATE:

January 2020.

PRODUCTION:

4.500 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

As a result of a previous vintage with a lot of rainfall, the vineyards had accumulated a good reserve of water in the subsoil. After a mild, dry winter, the vines began sprouting at the right moment, with good flowering and setting. The beginning of summer was quite hot, with timely storms towards the end of August that brought a good dose of water, completing an excellent ripening with a dry and sunny September.

PREPARATION

A "saignée" rosé, where the crushed and destemmed grape harvest is held in a tank for 6 hours, then bled or drained to obtain a very clean pink must. This must is fermented in a stainless steel tank at a controlled temperature of 16° to 18°C, remaining in contact with its lees for 2 months. Stabilized and filtered, the wine was bottled in the month of January, offering all its freshness and aromatic potential.

TASTING NOTES

Deja vu rosé 2019 is a wine dressed in a beautiful strawberry pink color, showing a high aromatic intensity on the nose, red fruits: strawberry and raspberry dominate, with vegetable nuances of mint and fennel. It offers a fresh, sweet, remarkable body and a good length on the palate, with an explosion of aromas at the end.

CONSERVATION

It will evolve positively in the bottle over the next 12 months. Store in a cool, dark place (12° - 14°C) in a horizontal position.





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