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P PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

SELECCIÓN
The best of our vineyard in a few bottles

SELECCIÓN

2018

“The magic produced in that part of the vineyard is magic itself. We carefully select the low production, premium quality grapes from a half-hectare plot on the hillside, the soul of the vineyard. 1,934 bottles that will undoubtedly provide superb experiences for those who enjoy them. For us, a source of pride.



VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

15% ABV.

SITUATION OF THE VINEYARD:

12-hectare Pago de la Oliva estate, located in Tudela de Duero, 30 years old. A single hectare plot, with a greater slope and poorer soil.

SOIL TYPE:

Sloping plot with poor, deep, clay soil, of limestone origin and low production.

YIELD:

2.200 kg/ha.

AGING:

18 months in new French oak barrels of extra-fine grain of 500 l.

PRODUCTION:

1.934 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 3 to 4 days below 12°C. Native selected yeasts are added. Fermentation in stainless steel tanks at a controlled temperature below 26°C. Malolactic fermentation in French oak barrels for 30 days at 20°C. Lees changed the following year and stirred weekly.

TASTING NOTES

Pago de la Oliva Selección 18 is an intense ruby red wine. It offers clean and intense aromas of blue flowers and fruit compote, with toasted and roasted tones, and some spice too (clove, cedar and vanilla) provided by the extra-fine grain French oak wood. Fresh and very balanced mouth, silky, intense, tasty, with very polished live tannins, and a long and pleasant finish in every way, typical of great wines.

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 10 years. Store in a cool, dark place (12° - 14°C) in a horizontal position.

