



 **PAGO DE LA OLIVA**
BODEGAS Y VIÑEDOS



SELECCIÓN

The best of our vineyard in a few bottles

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SELECCIÓN

2019

“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. 2,215 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:

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

PRODUCTION:

2.215 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

Following a vintage with abundant rainfall, the vineyards had accumulated a good reserve of water in the subsoil. After a mild and dry winter, the vines budded on time, leading to a good flowering and fruit set. The start of summer brought considerable heat, followed by timely storms in late August that provided a good dose of water, culminating in an outstanding ripening period amid a dry and sunny September.

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 19 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.

