



PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

TONNEAU BOUQUET

*A wine from a unique place (Pago de La Oliva)
among the best from Tudela de Duero.*

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TONNEAU BOUQUET

2018

“Tonneau Bouquet is the result of the effort to obtain the greatest potential of the grapes from our Pago de la Oliva vineyard. The fruit of thirty-year-old vines which with care and dedication provide grapes ideal for long aging periods, with great strength and character. For this wine we decided to work with the best French coopers at a leisurely pace, observing how the evolution and traces of refinement from these barrels allowed us to express the essence of our unique plot in an exquisite fashion. We cannot fail to pay tribute to the wisdom of the cooper that gives our wine its name, Tonneau Bouquet.



VARIETIES:

Tinta del País (Tempranillo) 100%

ALCOHOL CONTENT:

14% ABV.

SITUATION OF THE VINEYARD:

12-hectare Pago de la Oliva estate, located in Tudela de Duero, 30 years old.

SOIL TYPE:

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

YIELD:

4.000 kg/Ha

AGING:

15 months in new fine grain French oak barrels of 225 and 500l.

PRODUCTION:

13.240 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 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 removal of lees for 6 months.

TASTING NOTES

Pago de la Oliva Tonneau Bouquet 18 is a cherry red wine with ruby tones at the rim. It shows clean and intense aromas of ripe fruit: cherry, redcurrant and cassis, with smoky and spicy nuances provided by the fine-grained French oak. Fresh and balanced palate, silky and powerful, very polished tannins, and a long finish full of flavors and aromatic sensations.

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 well in the bottle over the next 7 years. Store in a cool, dark place (12° - 14°C) in a horizontal position.

