



B PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

SAVIA

*A wine with all the fruit of the Tempranillo grape
grown in a unique place, Tudela de Duero*

PAGO DE LA OLIVA

SAVIA

2018

“ **EXPRESSION DE PUISSANCE:** Expression of strength, power, main value in this wine because of the special nature of a great grape. Born in our own vineyard, a privileged location, taken care of by our family for more than thirty years.

An award-winning wine for its great quality, full-bodied and balance. Maximum expression of decades of work in the vineyard, a great grape.



VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

14% ABV.

VINEYARDS:

Pago del Esparragal.

VINEYARD AGE:

30 Years.

SOIL TYPE:

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

YIELD:

6.000 kg/ha.

AGING:

6 months in nearly-new fine grain French oak barrels.

BOTTLING DATE:

December 2019.

PRODUCTION:

20.000 Bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

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CLIMATOLOGY

The winter began quite cold, with the wood of the vines severely parched, a change in the weather saw higher than normal temperatures in February, causing early sprouting of the vineyard. A severe frost that occurred towards the end of April resulted in a significant reduction in production and a delay in the vegetative cycle. From then on the temperature and rainfall conditions were excellent for grape development and ripening, resulting in a vintage of extraordinary quality.

ELABORATION

Cold pre-fermentation maceration for 3 to 4 days below 12°C. Planting of native selected yeasts. Fermentation in stainless steel tanks at a controlled temperature of 20° to 22°C, with over pumping and phenolic control of the must-wine in maceration for 5 days. Low temperature malolactic fermentation and weekly removal of lees for 2 months in the tank before moving to the barrel.

TASTING NOTES

Pago de la Oliva Savia '18 is an intense beautiful cherry red color wine with violet tones, showing intense aromas of black fruits and blue flowers, with spicy nuances of oak. In the mouth it is full and fresh, with a lot of structure, very polished live tannins, and a long mouth finish, full of aromatic sensations.

CONSERVATION

The wine was bottled without any clarification or stabilization treatment, so it is possible that over time a natural colourant sediment or tartrates may appear, which is an unequivocal sign of purity and integrity. It will evolve well in the bottle over the next 3 years. Store in a cool, dark place (12° - 14°C) in a horizontal position.





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