



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*

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:

13,5% vol.

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:

February 2020.

PRODUCTION:

20.000 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.

ELABORATION

Cold pre-fermentation maceration for 3 to 4 days below 12°C. Planting of native selected yeasts. Fermentation for 12 days in stainless steel tanks at a controlled temperature below 12°C, with periodic over pumping. Malolactic fermentation in stainless steel tanks for 24 days at 22°C.

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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