



**B** PAGO DE LA OLIVA  
BODEGAS Y VIÑEDOS

# SELECCIÓN

*The best of our vineyard in a few bottles*

# SELECCIÓN

2017

“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.

**BOTTLING DATE:**

June 2019.

**PRODUCTION:**

1.934 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

**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 conditions were good and although the slight drought was excellent for grape development and ripening, resulting in a vintage of extraordinary quality.

**PREPARATION**

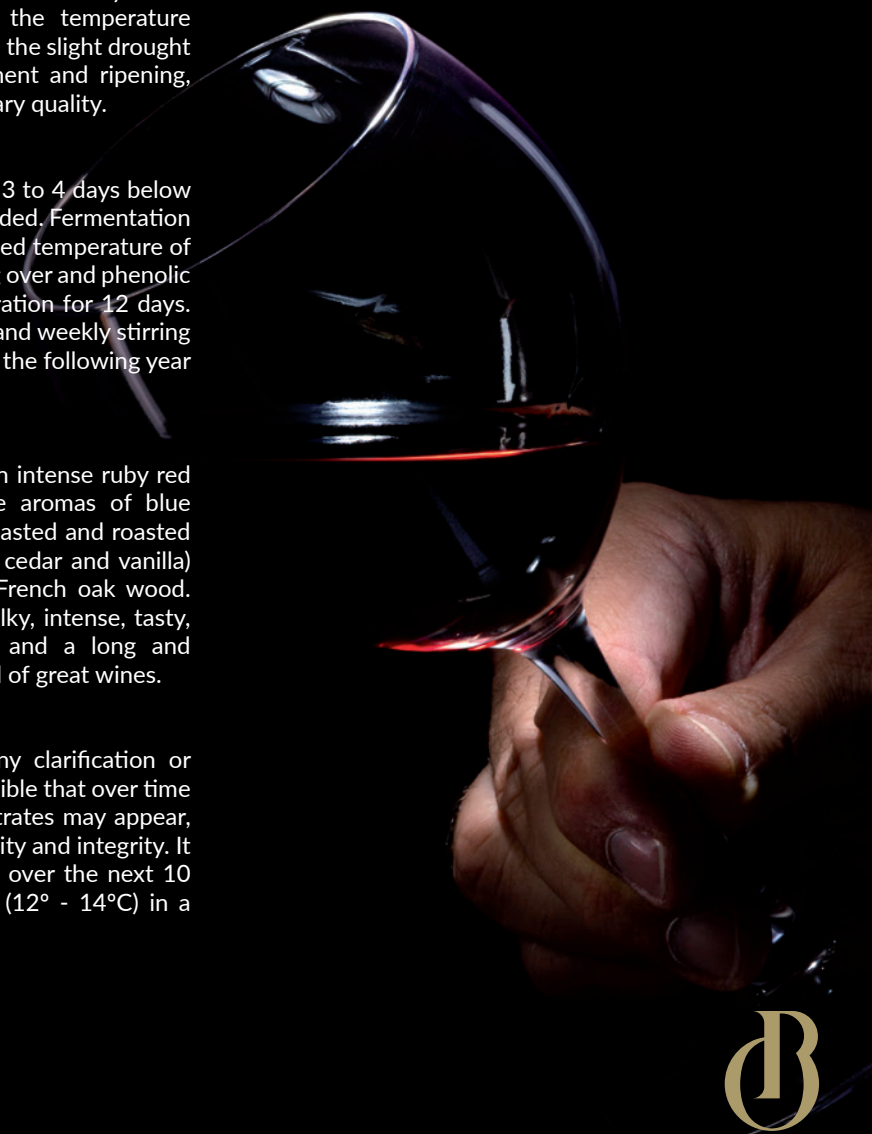
Cold pre-fermentation maceration 3 to 4 days below 12°C. Native selected yeasts are added. Fermentation in stainless steel tanks at a controlled temperature of 25° to 27°C, with periodic pumping over and phenolic control of the must-wine in maceration for 12 days. Malolactic fermentation in barrels and weekly stirring of lees for 6 months. Lees changed the following year and stirred weekly.

**TASTING NOTES**

Pago de la Oliva Selección 17 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.





Senda de las Carretas, 41  
47320 Tudela de Duero. Valladolid (Spain)  
Tel. +34 983 857 627  
[www.pagodelaoliva.com](http://www.pagodelaoliva.com)