



B 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.*

TONNEAU BOUQUET

2017

“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:

14,5% 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.

BOTTLING DATE:

June 2019

PRODUCTION:

13.300 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 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 17 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.





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