



# SAVIA

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

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# SAVIA

2019

“ **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% 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.

**PRODUCTION:**

15.300 Bottles.

**Tudela de Duero**

[Vino de la Tierra de Castilla y León]

## CLIMATOLOGY

Following a vintage with abundant rainfall, the vineyards had accumulated a good reserve of water in the subsoil. After a mild and dry winter, the vines budded on time, leading to a good flowering and fruit set. The start of summer brought considerable heat, followed by timely storms in late August that provided a good dose of water, culminating in an outstanding ripening period amid a dry and sunny September.

## 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 26°C, with periodic over pumping. Malolactic fermentation in stainless steel tanks for 24 days at 22°C.

## TASTING NOTES

Pago de la Oliva Savia '19 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.

