

Pago de Valtarreña 2022

The 2022 harvest was marked by extreme weather conditions, with very little rainfall and high temperatures throughout the growing cycle. The combination of prolonged drought and heat resulted in different ripening rates depending on the plot, allowing us to plan a precise, selective, and staggered harvest, waiting for the optimal point of balance in each vineyard. The response from the field was exemplary, with grapes of impeccable health and remarkable concentration.



Vineyard

Planting system: trellising
Altitude: 805 metres
Soil: **sand and clay**
Average age of the vineyard: 40 - 45 years
Variety: **100% tempranillo**
Harvest: **manual with selection in the field**
Vinification by gravity (patented rotating system)
Gravity-fed (patented rotating system)

Ageing

22 months in new French 225L oak barrels

Bottling

21 December 2024

Technical analysis

Alcohol | Total acidity: 15,00 % | 5,36 gr/l
PH | Glucose + Fructose: 3,60 PH | 0,69 gr/l

Tasting notes

With an attractive bright cherry colour, its crisp appearance anticipates a wine full of personality. On the nose, it displays a rich and intense range of ripe black fruits intertwined with elegant nuances of toast, leather and coffee. On the palate, it stands out for its fleshy and velvety texture, with a solid structure that balances perfectly with its freshness. Its passage through the palate is enveloping, leaving a harmonious sensation that culminates in a long and pleasant finish, with echoes of ripe fruit, spices and a subtle integration of wood. Ideal with red meats, spicy stews or cured cheeses.

Winemaker Beatriz Rodero

