

Pago de los Capellanes Parcela El Nogal

A sensual, complex and elegant wine.

D.O. Ribera del Duero

Variety 100% Tempranillo / Parcela Wine

Vineyards

Pedrosa de Duero, Burgos. Selected parcel on the El Nogal estate: 6 hectares of sandy-loam soil at an altitude of 950 metres.

Production

Selected harvest in 15 kilo crates. The grapes rest in a cold storage chamber for 24 hours before being processed. In order to obtain the maximum aromatic intensity they undergo maceration below 12°C for six days. This is followed by seeding with our selected native yeast and fermentation is controlled in curved wooden vats. The process takes place at 26°C for 28 days. Malolactic fermentation is done slowly, without adding bacteria, at a winery temperature at 22°C for 32 days in French oak casks. The wine is then laid down for 18 months in selected grain French oak casks.

Tasting Notes

An intense cardinal red colour with garnet rims, plus dense and abundant tears. Aromas of flowers and nuts fill the senses with smoky, coffee tones and hints of liquorice. Elegant and meaty in the mouth with a lingering aftertaste.

