

VENDIMIA SELECCIONADA 2011

Vintage: 2011

Type of Wine: Red Wine with aging.

Production Area: D.O. Ribera del Duero

Varieties: 100% Tempranillo

Vineyard: Between 40 and 60 years old.

Soils: Clay limestone and calcareous.

Alcoholic Grade: 14.5% Vol.

Aging: 14 months in new French oaks barrels.

Bottling Date: March 2013

Production: 26,400 bottles

Vintage 2011:

Slightly colder winter and with a warmer spring start usual. During the beginning of summer the average temperatures they fell below the average, although this trend changed during the month of August, which meant a certain advance in the development of the vine. Good distribution in time and in the form of rainfall, which allowed an adequate use of them. Regarding the cycle of the vine, the sprouting took place earlier than usual, due to the high temperatures recorded. The month of September is decisive for maturation, the 2011 harvest owes its high quality to the benign weather of September.

Elaboration:

The grape is harvested by hand, and arrives at the winery in boxes of 12 Kg. Once in the warehouse is selected before de-stemming to get rid of the clusters that may contain fungi or fungal contamination and leaves may they come. After destemming, the grapes are placed in the deposits through an "OVI", which allows us to make the wine without the use of bombs the whole process is done by gravity, thus avoiding lacerations in the nugget and the skin that can contribute unpleasant herbaceous aromas. The fermentation is carried out at a controlled temperature not exceeding 28°C and with controlled oxygen supply (micro-oxygenation). Aged for 14 months in new French oak barrels of fine grain and medium roast.

Tasting Notes:

Delicious ruby red high layer with violet iridescence. In the nose it intense and persistent sample, the red fruits, raspberry and redcurrant are in perfect balance with dairy nuances with hints of yoghurt and menthol bottom. Toasted and roasted notes that oxygenate remember to caramel, coffee or chocolate. In the mouth silky, elegant and wide. In the middle of the mouth it is balsamic and fresh. Harmonious finish with a long aromatic persistence.



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