



Pago El Espino

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2020 HAS BEEN MARKED BY IMPORTANT SPRING RAINS (WITH MORE THAN 200MM) AND PRECIPITATION UNTIL BEGINNING OF JUNE. THIS REDUCED THE HYDRIC STRESS AND THE GRAPES ENJOYED A SLOW RIPENING PROCESS. THE WARM AND DRY SUMMER, (AVERAGE MAXIMUM TEMPERATURE OF 31.6° C) MAINTAINED THE GRAPES IN PERFECT HEALTH CONDITIONS, SHOWING GREAT QUALITY.

Vineyard

VINTAGE

2020

GRAPE VARIETY

72% Petit Verdot / 19% Syrah / 9% Tempranillo

Organic certification

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table

Bunch 100% de-stemmed, grape must transferred by gravity to the tank

FERMENTATION

- Alcoholic fermentation with controlled temperature (28°C)
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

15 month in large French oak barrels of different sizes

Tasting Notes

COLOR

Deep cherry color with garnet edge.

AROMA

2020 stands out for its freshness, with notes of forest fruits and balsamic and spicy tones.

MOUTH

The palate is fresh, long and very complex. The Petit Verdot, predominant in the blend of this wine, is shown through its marked mineral and balsamic character. However, the other varieties sweeten it, providing a great fruity charge.

This is a mountain wine, made from unique vineyards, which are carefully worked all year round to achieve the maximum expression of the surrounding landscape in the glass.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA. ANDALUCÍA
PRODUCT OF SPAIN



14% Vol.
75cl.