

PAGO CALZADILLA

Denominación de Origen

Country-Spain

Region-Calzadilla (Pago Calzadilla)

www.pagocalzadilla.com

Classic 2012

THE STORY In 1980 by the Uribes-Madero family. Pago Calzadilla is a 49 acre Pago located near Huete (Cuenca). Steep, north facing terraced slopes on the Cerra del la Pàjara, consisting of numerous soil types and terroirs. Calzadilla is a Pago within the DO Pago Calzadilla, the only bodega in the DO. Paula Uribes is the winemaker.

WINEMAKING/PRODUCTION Grapes are cold-macerated for 3-5 days separately, then fermented in stainless steel of 8,000 liter tanks with native yeasts. Malolactic fermentation (ML) in French Oak barriques, blended, then aged in 300 and 500 liter French & American oak barrels for 12 months. Bottled unfiltered. Aged up to 4 years in bodega before release.

TASTING NOTES Ruby red color. Intense and expressive nose with dark forest fruits, cream, marmalade, vanilla and tobacco notes. Mineral and aromatic with damp earth nuances. Velvety with live tannins, surrounding all your senses. Long finish.

Varietal-60% Temp./20% Cabernet S./10% Garnacha/10% Syrah

Vineyard Site-Bildorado/LosCosos/Serrazuela/Ristillo/Cuatro Pinos/La Zorrera

Vine Age- Temp-19,Cab-21,Garnacha-35, Syrah-14

Acres-20

Soil-Limestone with Clay sub-soil

Elevation-3,280 feet

Yield/Acre- 2-2.67 Tons

Production-25,000 bottles (4,166 Cases)

Aging- 12 months French and American oak

Alcohol-14.5%



92 Points

GUÍAPEÑÍN
DE LOS VINOS DE ESPAÑA

TABLE 31
IMPORTS