



PAGO CANDELA 2010

GROWING YEAR
2010

GRAPE VARIETY
90% TEMPRANILLO
10% GRACIANO

ALCOHOL CONTENT
14%

SERVING TEMPERATURE
16-18°C



GRAPE HARVEST

Coming from our oldest vineyard called Candela, grapes were selected in vineyard and were picked when the fruit had an ideal ripeness. Grapes were collected in boxes of 15kg and immediately moved to the winery.

WINEMAKING

In oak tins with a capacity for 1500kg a cold pre-ferment maceration was done during five days. Afterwards the temperature was increased until a maximum of 25 °C during the alcoholic fermentation, which lasts 10 days. After, the wine is transferred to new French and European oak barrels where spontaneously the malolactic fermentation is done, with daily stirring until fermentation is finished.

AGING

The wine lies 14 months in mixed French and American oak barrels, decanted 3 times by simple decantation, without using any mechanical means, to take out all the particularities the oak may provide.

BOTTLING

It resulted into a production of 2.864 bottles of 0,75cl.

The wine was not filtered so it may present a natural sediment. The cork is natural and high quality.

TASTING NOTE

cherry-red colour and purple deep red very intense. Clean and bright. The nose is highlighted with an intense aroma, with predominance of toasted notes of oak, black fruits and soothing touch. In mouth, sticky and strong attack, tasty, with ripen tannins which forecast long life in bottle.

SERVING SUGGESTIONS

Combines perfectly with red meat, game and cured cheese.