



PAGO DE VALCALIENTE RESERVA

Description:

Organic Red Wine, D.O.C. Rioja

Made from 85% Tempranillo and 15% Graciano grapes, all organic.

Alcohol content 13.5% vol

100% organic production. Own vineyards, certificate of organic production comprising both growing and vinification procedures.

This wine was aged in French oak casks for a 18-months period, and afterwards remained in bottle for a minimum of 18 more months to undergo a harmonization process.

Appearance:

Wine of cherry red color with garnet hues and shades of orange at the rim, beautifully preserved. Nice density, clean and bright. Thick and very glyceric legs will appear, when swirling the glass.

Nose:

Clean and straightforward wine with great aromatic intensity. Its aroma of red and black fruit, wild fruit and black berries is perfectly blended in with the light toasted, smoky, caramelized and spicy notes provided by its aging in French oak casks.

As you swirl your glass, the wine will evolve progressively and yield different sensations, all of them pleasant.

Palate:

Well-balanced, powerful wine with nice acidity. Presence of sweet, embracing and perfectly polished tannins. This wine is round and caresses the palate with soft and silky sensations. Each sip leaves a lingering aftertaste with nice persistence displaying retronasal aromas of ripe red fruit, spices and light toasty hints.

Pairing:

A well-crafted, balanced wine with concentration, a good choice to accompany red meat, feathered game and roasts. It is also recommended to pair with stewed or spiced meat dishes as it enhances the hidden flavors of the meat. Goes perfectly with soups, legumes sausages, jerky, semi-hard cheeses, smoked fish, grilled vegetables etc.

Also recommended to be served on its own or in good company.

Ctra. Comarcal LR-115 km. 43,5 · Tel. / Fax: +34 941 163 577 ·
26559 Aldeanueva de Ebro · La Rioja (Spain)