



Pagos de Valcerracín

PEÑAFIEL

DO Ribera del Duero

The Pagos de Valcerracín winery is about a family of emigrants who went in search of a better destination from Argentina to Spain, they also tell the story of the new generations that returned to fulfill the promises made to their grandparents to produce wines that represent the essence of the area. The winery was built in Peñafiel in 1980, in the heart of Denominación de Origen Ribera del Duero. Surrounded by its own vines, which express the best quality of Tempranillo. Peñafiel has so much meaning for them, that the number of bottles produced each year match the number of people living in this town on the year of harvest.



COUNTRY

Spain

VARIETAL

Tempranillo

SOIL TYPE

Clayey-calcareous soils mixed with different alluvial sediments.

VINEYARD

50 y/o vines

Mediterranean Climatic

Cold winters and hot/dry summers

HARVEST

Manual Harvest

Carefully sorted

VINIFICATION

Cold maceration for three days

Alcoholic fermentation for 7 to 10

days Maceration for 10 days

50% wine undergoes MLF in barrels

18 months aging

French barrels, 23% new oak

TASTING NOTES

Complex aromas of black fruit, candied red berries, leather, game meat, tobacco leaves, graphite and toasted spices. Very unctuous and persistent texture with great density and excellent volume in the mouth. It is a wine with present tannins, but very round and supple.

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