



## Pagos de Valcerracín

### TEMPRANILLO

#### 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 area. Those wines stand out for their aromatic quality, freshness and unctuousness where the wood is closely linked with the fruit. Its reds are made with the Tinta País variety, also known as Tempranillo.



#### COUNTRY

Spain

#### VARIETAL

Tempranillo

#### SOIL TYPE

Mainly clay loam mixed with different alluvial & calcareous sediments

#### VINEYARD

30 y/o vines

Mediterranean Climatic

Cold winters and hot/dry summers

#### HARVEST

Manual Harvest

#### VINIFICATION

Cold maceration for three days

Alcoholic fermentation for 7 to 10 days

MLF stainless-steel vats

10 months aging

French oak barrels, 10% new

#### TASTING NOTES

A wild-cherry color with violet highlights and medium to intense depth. It is elegant on the nose, with hints of ripe black fruit, red berries, cedar, spices and cacao. On the palate, it has a medium body, good unctuousness and pleasant, round and balanced tannins.

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