

# PAGO CALZADILLA

*Denominación de Origen*

Country-Spain

Region-Calzadilla (Pago Calzadilla)

[www.pagocalzadilla.com](http://www.pagocalzadilla.com)

## Opta 2016

**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** An enticing and satisfying blend of high altitude vines, showing fruity aromas of strawberry and cherries with a delightful liquorice note, and an intriguing spicy background of nutmeg, clove and coffee. Beautifully balanced and refreshing with a supple palate and a long round finish.

**Varietal**-60% Tempranillo/20% Garnacha/20% Syrah

**Vineyard Site**-Serrazuela/El Fogón/Rio Mayor/Ristillo/Los Hornos

**Vine Age**- Temp.11/Syrah 10/Garnacha (11-35)

**Acres**-25

**Soil**- Limestone/Sand

**Elevation**- 3,280 Feet

**Yield/Acre**-2.43-2.67 Tons

**Production**- 30,000 Bottles (5,000 cases)

**Aging**-12 months French and American oak

**Alcohol**-14.5%



92 Points

**GUÍAPEÑÍN**  
DE LOS VINOS DE ESPAÑA

TABLE 31  
IMPORTS