



Pago El Espino

© CORTIJO LOS AGUILARES

AFTER A RAINY WINTER, THE SPRING STARTED WITH HIGH RAINFALL WITH MORE THAN 200 MM BETWEEN APRIL AND MAY. THIS IMPORTANT AMOUNT OF WATER, ALONG WITH THE ABSENCE OF HIGH TEMPERATURES DURING THE SUMMER, ALLOWS THE VINES TO GROW WITHOUT HYDRIC STRESS. THE SUMMER, DRY AND QUITE HOT, MAINTAINED THE GRAPES IN PERFECT HEALTH CONDITIONS, MAKING OF 2016 A VINTAGE OF GREAT QUALITY.

Vineyard

VINTAGE

2016

GRAPE VARIETY

65% Petit Verdot / 24% Syrah / 11% Tempranillo

Organic certification

ALCOHOL

14%

ALTITUDE

900 metres

SOIL

Clay-Calcareous

DENSITY

5000 vines/ha.

YIELD

5000 kg/ha.

VITICULTURE

Organic, manual work

HARVEST

Hand-picked in small cases of 10 kg

Winemaking

COLD MACERATION

Grapes kept during 24 hours in a cold room (2°C)

GRAPE SELECTION

Hand-sorted on a selection table

Bunch 100% de-stemmed, grape must transferred by gravity to the tank

FERMENTATION

- Alcoholic fermentation with controlled temperature (28°C)
- Malolactic fermentation in oak barrels and concrete tanks

AGEING

15 month in large French oak barrels (300 and 500 litres)

Tasting Notes

COLOR

Deep cherry color with garnet edge.

AROMA

Powerfully aromatic with fruity and balsamic notes, and a hint of toasted accents and spices.

MOUTH

In the mouth, the wine is smooth and fresh, with a powerful yet elegant body. It shows an incredible natural acidity and a long finish.

Pago El Espino reflects the singularity of Ronda's wine, designed and created under the sun of Andalucía, but in vineyards surrounded by mountains and close by the sea. In other words, what is making unique Cortijo Los Aguilares.



DENOMINACIÓN DE ORIGEN SIERRAS DE MÁLAGA
SERRANÍA DE RONDA

BOTTLED BY LOS AGUILARES DE RONDA S.L.
29400 RONDA, MÁLAGA, ANDALUCÍA
PRODUCT OF SPAIN



14% Vol.
75cl.