



# Pago El Espino

© CORTIJO LOS AGUILARES

ALTHOUGH 2017 HAS BEEN A DRY YEAR, THIS VINTAGE IS SHOWING INCREDIBLE QUALITY, WITH UNIQUE COMPLEXITY AND CONCENTRATION. THE PRODUCTION – A BIT LOWER THAN IN PREVIOUS YEAR – RESULTED IN AN EXCELLENT GRAPE'S HEALTH CONDITIONS AND WINES WITH GREAT CHARACTER, WHICH ARE PERFECTLY REFLECTING THE TERROIR TO WHICH THE VINES BELONG.

## Vineyard

### VINTAGE

2017

### GRAPE VARIETY

71% Petit Verdot / 20% Syrah / 9% Tempranillo

Organic certification

### ALCOHOL

14.5%

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

### AGEING

15 months in French oak barrels of different sizes

## Tasting Notes

### COLOR

Deep cherry color with garnet edge.

### AROMA

2017 is more mature and deeper than the previous vintages, with ripe forest fruits, balsamic and spicy tones.

### MOUTH

In the mouth, the wine is fresh and complex with a powerful, long finish. The wine will evolve and improve in the bottle over the years, even if it is already incredible to drink now.

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



14.5% Vol.  
75cl.