

# PAGOS DE MATANEGRA



*The small nuances are those who create the big differences*

## TECHNICAL NOTES / TASTING NOTES

### MATANEGRA TABANERAS 2019

#### Locations:

**Winery:** Ctra. Santa María, 27  
09311 Olmedillo de Roa (Burgos)

**Vineyard:**  
41°46'20" N 3°57'23" W

#### Features:

**Year:** 2019

**Origin:** D.O. Ribera del Duero

**% Alcohol:** 14,5% VOL

**Land type:** Clay Calcareous Soil

**Plantation density:** 2.200 vines / Ha.

**Harvest:** 2ª week of October

**Temp. of fermentation:** 26° C

**Variety:** 100% tempranillo

**Aging:** 18 months in french oak barrels.  
Malolactic in oak

**Production:** 38.500 Bottles

**Average age of vineyard:** 80 years. 100%

**Type of pruning:** Pruning and lower. For lunar cycles

**Soaking:** 7 days

**Malolactic fermentation:** Yes

#### Sensory Analysis

**Color:** Intense red and deep, clean, bright

**Aroma:** Complex and elegant. Floral aromas wrapped in Asian spices, cherries and forest fruits

**Flavor:** Elegant. It is a concentrated red wine with fragrant aromas of ripe red fruit, expressive herbaceous notes and spicy hints. On the palate it is elegant, fresh and complex. A wine full of fruit, silky tannins and a long and very persis-

**Service:** 14° C – 16° C Aprox.

#### Analytics

**Alcohol 20° C:** 14,5% VOL      **pH:** 3,67

**Reducing sugar:** 1,3 gr/L      **Total Acid:** 4,66 gr/ L

#### Oenologist

José Luis Escudero Tamayo

