

Pago de los Capellanes

El Nogal 2021



RED STILL WINE



SPAIN



RIBERA DEL
DUERO



SUITABLE
FOR VEGANS

TASTING NOTE

Single-vineyard Tempranillo, lustrous with black fruit, leather, roasted coffee and seductively scented with spice, sandalwood, cacao and a lick of liquorice.

VITICULTURE

Founded in 1996 by Paco Rodero and Concha Villa, Pago de los Capellanes is a modern Spanish classic. Its 125ha of vineyards span 35 plots, each vinified separately in a state-of-the-art winery. The wines are elegant and age-worthy. Nogal is a 6ha site of chalky clay soils.

VINIFICATION

Before fermentation, the wine is kept below 14°C for 6 days to extract colour and aromas. Alcoholic fermentation lasts 30 days under controlled temperature and yeast. Natural malolactic fermentation lasts 20 days at 21°C. Aged 22 months in new French oak. Unfiltered and unfined.

FOOD MATCHING

Excellent pairing with grilled meats and grilled vegetables.

SIZE	75cl
VINTAGE	2021
ABV	15.5%
GRAPE VARIETIES	Tempranillo (100%)
CLOSURE	Natural Cork
SKU CODE	83876221
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Spain
REGION	Ribera del Duero
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.35
TOTAL ACIDITY	5.76g/l Tartaric
RESIDUAL SUGAR	1.6g/l
SKU	83876221