



# Pago El Espino

© CORTIJO LOS AGUILARES

2020 HAS BEEN MARKED BY IMPORTANT SPRING RAINS (WITH MORE THAN 200MM) AND PRECIPITATION UNTIL BEGINNING OF JUNE. THIS REDUCED THE HYDRIC STRESS AND THE GRAPES ENJOYED A SLOW RIPENING PROCESS. THE WARM AND DRY SUMMER, (AVERAGE MAXIMUM TEMPERATURE OF 31.6° C) MAINTAINED THE GRAPES IN PERFECT HEALTH CONDITIONS, SHOWING GREAT QUALITY.

## Vineyard

### VINTAGE

2020

### GRAPE VARIETY

72% Petit Verdot / 19% Syrah / 9% 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 of different sizes

## Tasting Notes

### COLOR

Deep cherry color with garnet edge.

### AROMA

2020 stands out for its freshness, with notes of forest fruits and balsamic and spicy tones.

### MOUTH

The palate is fresh, long and very complex. The Petit Verdot, predominant in the blend of this wine, is shown through its marked mineral and balsamic character. However, the other varieties sweeten it, providing a great fruity charge.

This is a mountain wine, made from unique vineyards, which are carefully worked all year round to achieve the maximum expression of the surrounding landscape in the glass.



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.