

BODEGAS



Y VIÑEDOS



# LAGAR DE PANGUA

## RESERVA

### RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

## DATA SHEET

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Wine: **Red**

Varieties: **Tempranillo 100%**

Category: **Reserva**

Average age of the vines:

Brand: **Lagar de Pangua**

**More than 50 years**

## ORIGIN OF THE GRAPE

Vineyard	City	Year fo planting
<b>Mindiarte</b>	<b>San Vicente de la Sonsierra</b>	<b>1991</b>
<b>Campos Salvos</b>	<b>Briones</b>	<b>1983</b>
<b>Camino de Santo Domingo</b>	<b>San Asensio</b>	<b>1983</b>

Date of Harvest: **First two weeks of October.**

Production: **Barrelling of the destemmed grape and pressing at approximately 18 days.**

Alcoholic Fermentation: **Spontaneous, with wild yeast, at a controlled temperature of 28 °C.**

Malolactic Fermentation: **Spontaneous, in barrels.**

## PRODUCTION

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Select vines without trained vegetation from the three towns in which the winery has its vineyards, to enhance the wine potential of the heart of the Rioja Alta. It pursues the unctuousness of the grapes from San Vicente de la Sonsierra, the freshness of grapes from Briones and the balance of grapes from San Asensio. Aged in American and French oak barrels for between 24 and 48 months, and aged in bottles for one year.

## VINEYARDS

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**MINDIARTE:** Vineyard situated on the terraces of the Ebro river, planted in 1991 in San Vicente de la Sonsierra. Despite its youth, barely 30 years in age, this vineyard has unique characteristics in terms of being north facing and its poor terroir. It gives us small grapes which are very balanced in terms of the quantity of sugars, pH, acidity or tannin charge and quality. The perfect grapes for making a long-ageing wine. In other words, 'reservas' which are sold in their third or fourth year. Its roasted and spiced aromas add a pleasant touch.

**CAMPOS SALVOS:** High quality tempranillo estate, with a fertility which has been corrected over the years via severe pruning, we have achieved one bunch per vine. It is situated on a south-facing terrace, the soil is clay-lime and it contains pebbles which produces an increased leaching. It produces grapes which are smaller than one and a half centimetres in diameter and we manage to loosen the bunches by carrying out early leaf thinning. The perfect grape for making long-ageing wines.

**EL CAMINO DE SANTO DOMINGO:** A tempranillo situated at the upper part of the winery, an east-facing estate, with clay-lime soil with vines which are more than 38 years old. It produces medium sized grapes and an average quantity due to the fertility of the land, thinning takes place in August so that the grape ripens properly.

## TASTING SHEET

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By tilting the glass approximately 60 degrees and on a white background, in the heart of the glass, we can see evolved hints of red. As we swirl the glass away from us in a circular direction from the centre, we see hints of violet intertwining with the aforementioned hints of red, to finish with bright and rich violet hints on the meniscus. Observing a rather aggressive evolution of the tones, thanks to our select barrel that stores our wines.

On the nose, holding the glass still, we can sense aromas of new, clean wood which is, aromatically speaking, very powerful. If we swirl the glass slowly, we can enjoy the aromas of the ripe fruits mixing together with the wood aromas as a combination of black fruits, nuts, vanillas, and even coconut accompanied by generous roasted and spiced aromas, giving it a very pleasant touch.

On the palate it is a lively wine, marked by an oily and abundant tannin which, together with a subtle sensation of freshness, gives it that unctuousness that distinguishes the grapes of the Riojan Sonsierra. All of this ensures the touch sensations are long and silky. Flavours of ripe black fruits, coconuts with hints of vanilla and even a touch of dark roasted flavour. A complete and elegant wine.