

BODEGAS



Y VIÑEDOS



LAGAR DE PANGUA

VIURA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



AWARDS

International Wine Guide 2011
SILVER

DATA SHEET

Wine: **White**

Category: **Fermented in barrels**

Varieties: **Viura**

Average age of the vines: **50 years**

Brand: **Lagar de Pangua**

ORIGIN OF THE GRAPE

Vineyard	City	Year of planting
Santa Tornea	San Vicente de la Sonsierra	1971

Date of Harvest: **Beginning of October.**

Production: **Cold pre-ferment maceration (cold soak) and separation of pulp and husks.**

Alcoholic Fermentation: **Spontaneous with wild yeast, around 50 days at a temperature of 18 °C in American medium toasted oak barrels.**

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PRODUCTION

White selected from a small estate situated in San Vicente de la Sonsierra at the foot of the Cantabria mountain range. Planted in 1971, of the viura variety and without trained vegetation. The alcoholic fermentation takes place in new American oak barrels with the winery's unique toasting, and aged for 9 months on its lees, with the *bâtonnage* technique (stirring the lees) being performed each day.

VINEYARDS

SANTA TORNEA: Vineyard situated in San Vicente de la Sonsierra at the foot of Mount Cantabria, it is in a mountainous area situated in the upper part of a valley. The terroir which characterises this vineyard is sandy with a depth of 40 cm to the rock. This means that the plant is not too vigorous, giving us small grapes which, together with the exposure, means that they turn honey-coloured at harvest time.

The grape has a high sugar content, although this does not prevent both the freshness and pH from being balanced, which helps us to assemble the sweet part of the wine with the velvety tannins that it provides.

TASTING SHEET

By tilting the glass approximately 60 degrees and on a white background, we observe golden hues evolving with an exquisite brightness and richness.

Holding the glass still, on the nose we can sense aromas of new wood, intertwined with peach. As we swirl the glass, the wood aroma disappears, giving rise to a powerful cocktail of peach and banana aromas together with hints of nuts and roasted scents.

On the palate it is a powerful wine, full bodied and marked by a fleshy and abundant, yet not so polymerised tannin, making the touch sensations long and silky. In the attack we find flavours of banana and peach, intertwining as the wine moves towards the mid-palate with nuts and reminiscent hints of vanilla.