



# PAGO DE LOS BALAGÜESES

D.O. Vino de Pago Los Balagüeses

Los Altos, a mystical place where wine has been made for more than two millennia. This wine is a blend of Syrah and Garnacha Tintorera grapes grown in the highest altitude sites of the Pago de Los Balagüeses vineyards, and is one of only seventeen legally certified "Vino de Pago" D.O.P.'s in Spain to date. The estate is situated within walking distance of the Solano de Las Pilillas, a historic site and candidate for UNESCO World Heritage status, where ancient Iberians crafted wine as early as the 5th century BC, representing one of the first evidences of wine production in the Mediterranean.



## 2015 PAGO DE LOS BALAGÜESES LOS ALTOS

### TERROIR

Our 30-year-old Syrah and Garnacha Tintorera vines are trellis-trained in an enclave of 15 hectares (42 acres) amidst old-growth pine forests, aromatic plants and almond trees at altitudes above 780 meters (2,560 feet). Sites selected for Los Altos (less than 1 acre) provide extremely low yields due to their location on the highest hillsides, where soils are rockier, less exposed to erosion, and the vines receive fewer hours of sunlight due to afternoon shade from the tall pines. Organic-certified by the EU, our viticultural practices encourage biodiversity and sustainability.

### WINEMAKING

The 2015 growing season started well, with moderate rain in the spring that helped the young vine-shoots develop vigor and strength. Mid-summer rainfall caused no problems for Pago de Los Balagüeses due to careful practices in the vineyard that ensured positive grape health, especially during final stages of the vintage. We followed traditional methods of winemaking with little extraction and no pressing of the grapes. Barrel aging in oversized oak "foudres" of 1,000 liters minimized micro-oxygenation for greater varietal typicity and terroir expressiveness.

### TASTING NOTES

Dense garnet color, with a very fresh nose of ripe red fruit that also expresses on the palate with a remarkable complexity and "nerve". Intense expression of purple flowers, with balsamic nuances, toast and vanilla spice developing upon aeration. Medium bodied with supple soft tannins, small sweet black fruit, balanced acidity on the sustained, lingering palate.

**Vine Age:**

30 years

**Elevation:**

2,560 feet / 780 meters

**Aspect / Slope:**

North - south

**Soil:**

Calcareous marl with limestone rocks on the high slopes

**Varietal Selection:**

50% Syrah

50% Garnacha-Tintorera

**Fermentation:**

Pre-fermentation at low temperatures; malolactic fermentation in oak casks

**Alcohol:**

14.5%

**Total Acidity:**

5.24 g/l (tartaric)

**Elveage:**

10 months in 1000-liter French oak foudres; 12 months in bottle before release

**Cases Produced:**

1,000 (1 bottle)



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