



PAGO DE LOS BALAGÜESES

D.O. Vino de Pago Los Balagüeses

Pago de Los Balagüeses is legally classified as D.O. Vino de Pago, a prestigious appellation granted to only seventeen of Spain's most elite vineyard sites to date. The estate is situated within walking distance of the Solana de Las Píllas, a historic site where ancient Iberians were crafting wine as early as the 5th century BC. Although modern technology allows us to achieve superior and more reliable quality today, Bodegas Vegalfaro carries forward many best practices that originated with the people who farmed this land more than 2,500 years ago: excellent vineyard sites in natural settings, organic viticulture, and gentle, gravity-flow winemaking. Located in the rugged Parque Natural de las Hoces del Cabriel, our high-elevation vineyards are surrounded by pristine forestland, featuring excellent soils of natural chalk and sandy loam, with limestone rocks in the main part, and sandy gravel on the lower levels caused by slope erosion.



2016 PAGO DE LOS BALAGÜESES GARNACHA TINTORERA



TERROIR

Our 30-year-old Garnacha Tintorera vines are trellis-trained in an enclave of 7 hectares (17.3 acres) located amidst old-growth pine forests, aromatic plants and almond trees at altitudes above 780 meters (2,560 feet). Yields were quite low at less than 1.8 kilos per vine. Careful viticultural practices encourage biodiversity and sustainability, with no use of pesticides or industrial fertilizers. This wine receives organic certification per the EU's strict requirements for Ecological Farming.

WINEMAKING

Pronounced drought conditions were the defining feature of the 2016 vintage. Though worrisome, this weather trend led to positive grape health since there was almost no rain in springtime to disrupt flowering. Fortunately, the summer heat never became too excessive, and the skins retained their fresh aromatics. Rain finally did arrive during midharvest, and although we were forced to delay picking of our later-maturing red varieties, the healthy condition of the grapes allowed them to survive the prolonged ripening period intact. We followed traditional methods of winemaking to extract maximum varietal typicity and terroir expression. This includes stalk removal and a gentle crush of the grapes, as well as pre-fermentation maceration at low temperature. The wine was allowed a maturation period of 10 months in 225-liter French oak barrels, followed by six months of bottle-aging before release.

TASTING NOTES

Dense garnet color, intense expression of purple flowers, compote of very ripe black fruit, balsamic nuances with 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:
780 meters

Aspect / Slope:
North - south

Soil:
Calcareous, sandy loam, with limestone rocks higher up the slope, and sandy gravel in low areas due to slope erosion

Varietal Selection:
100% Garnacha Tintorera

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

Alcohol:
15%

Total Acidity:
5.61 g/l (tartaric)

Elevage:
10 months in 225-liter French oak barrels (70% new / 30% used); 6 months in bottle before release

Cases Produced:
1,300 (6 bottles)

Awards:
James Suckling 2019 - 94 points
Sommelier Wine Awards 2019 - Gold Medal
Jancis Robinson 2019 - 17.5 points
Wine Anorak 2019 - 92 points
Wine Spectator 2018 - 92 points
James Suckling 2018 - 94 points
Jancis Robinson 2018 - 17 points
Decanter 2018 - Bronze Medal



WWW.VEGALFARO.COM

Ctra. El Pontón-Utiel, Km. 3 · 46340 Requena (Valencia-Spain) | T. +34 962 320 680 | Tel. +34 644 391 989 | export@vegalfaro.com