



PAGO DE LOS BALAGUESES

Denominación de origen protegida, D.O.P.
Los Balagueses, Vino de Pago



Pago de Los Balagueses 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, gravityflow 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.



PAGO DE LOS BALAGUESES CHARDONNAY

VINEYARDS

Our Vineyards of Chardonnay are grown utilizing spur pruned double cordon training and are situated in a privileged enclave of 3 hectares amidst pines, almond trees and wild aromatic plants. Yields are very low being under 1.2kg per vine with organic viticultural practices that encourage biodiversity and the sustainability of these vineyards. Quality is foremost performing green harvests to reduce yields and thus ensure optimal ripeness, grape health and concentration, particularly important with white varieties.

PRODUCTION

The grapes are hand harvested with optimum maturity and quality awareness by our team of pickers. Grapes are destemmed with a pre-maceration at low temperature (cold soak) in stainless steel vats for some hours to obtain the virgin must (mosto flor) prior to fermentation. The must is then fermented in new French Bordelese barrels (previously rinsed with hot water to preserve freshness of the must) with subsequent oak aging for approx. 7 months and subject to "batonnage" lees stirring, thus adding texture and creamy complexity to the wine. By these rigorous efforts we achieve the maximum expression of our Chardonnay and the unique character of the Pago.

TASTING NOTES

A medium straw lemon colour with gold highlights, clear and bright. Intense nose of tropical mature fruit, citrus, floral, coconut and smokey, sweet spices. Succulent and juicy tropical fruit on the palate with a creamy texture balanced by vibrant acidity of lemon and lime peel. A long persistent finish with smokey, spiced nuances.

VINEYARD AGE

35 years

VARIETY

100% Chardonnay

ALTITUDE & SOILS

780 metres altitude. Limestone, sandy loam.

ANALYTICS

Alc. vol: 13 - 14%

Acidity total: 5.8 - 6.8 gr./l

So2 total: 70 - 90 g/l

SERVICE & PAIRING

Temperature: 10°- 12°.

Pairing: Fish chowders, seafood risotto/paella and pasta, duck and game birds, cured cheese and paté.

DRINK WINDOW

Now or hold up to 5 years after harvest.

AWARDS & DISTINCTIONS

Guía Peñín 2020 - 90 pts

Guía Peñín 2019 - 90 pts



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