



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 Pillillas, 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 GARNACHA TINTORERA

VINEYARDS

Our Vineyards of Garnacha Tintorera are trained using the popular double cordon system situated in a unique area of 7 hectares amidst pines, almond trees and wild aromatic plants. Yields are quite low being on average under 2.9kg 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 tannic ripeness.

PRODUCTION

The hand harvested grapes with optimum maturity are only destemmed and not crushed, with a pre-maceration (cold soak) prior to fermentation using indigenous yeasts. Fermentation is controlled at 28C with gentle remontage and grape skin breakup by pigeage, followed by maceration on the skins of 20 days. Malolactic fermentation is carried out in French and Hungarian barrels and subsequent aging of 10-12 months: 70% new oak and 30% used Bordelese barrels. Bottling with a min. 6 months in cellar prior to sale. By these arduous efforts we achieve the maximum expression of Garnacha Tintorera and the unique character of the Pago.

TASTING NOTES

A dense garnet colour with notable stained legs and brilliance. On the nose intense aroma of red and black wild berries, subtle balsamics and toast with earthy black pepper and anis notes. The palate delivers sweet and juicy small black berries with licorice hints, fine silky tannins, lively acidity and warming integrated alcohol of medium weight body. Long fine, elegant and versatile with a range of dishes.

VINEYARD AGE

35 years

VARIETY

100% Garnacha Tintorera

ALTITUDE & SOILS

780 metres de altitude. Limestone, sandy loam with calcaric rock on the higher slopes. Gravel and sand on the lower plateau.

ANALITICS

Alc. vol: 14 - 15%

Acidity total: 5.5 - 6.5 gr/l

So2 total: 50 - 70 gr/l

SERVICE & PAIRING

Temperature: 14°- 16°.

Pairing: blue fish, stews and casseroles, braised lamb, game and cured cheeses.

DRINK WINDOW

Now or hold up to 8 years after harvest.

AWARDS & DISTINCTIONS

Guía Peñín 2020 - 93 pts

Guía Peñín 2019 - 92 pts

James Suckling 2019 - 94 pts

Sommelier Wine Awards 2019 - Gold medal

Jancis Robinson 2019 - 17,5 pts

Wine Anorak 2019 - 92 pts

James Suckling 2018 - 94 pts

Wine Spectator 2018 - 92 pts



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