



# PAGO DE LOS BALAGÜESES

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



Los Altos is an elegant coupage of Syrah and Garnacha Tintorera sourced from vines on the highest slopes of the estate. Pago de los Balagüeses is legally qualified as a D.O.P. Vino de Pago with the plot located near Solana de Las Pilillas, a candidate for inclusion as a UNESCO World Heritage site. It is a mystical place where the Iberians produced wine in the fifth century B.C. representing one of the first evidences of viticulture in the Mediterranean.

## PAGO DE LOS BALAGÜESES LOS ALTOS

### VINEYARDS

Our Vineyards of Syrah and Garnacha Tintorera are trained using the double cordon system situated in a unique area of 7 hectares amidst pines, almond trees and wild aromatic plants. The selected vines for Los Altos occupy under 0.2 hectares with very low yields due to their location on the higher slopes, where they receive less sunshine hours owing to shade from pine trees.

### PRODUCTION

The grapes are harvested and destemmed by hand. Fermentation is spontaneous with whole berries being manually trodden under foot. The wine is matured in oak fudres of 1000l minimizing micro-oxidation for a more pronounced varietal expression of fruit and terroir.

### TASTING NOTES

An intense garnet color with ruby highlights this exquisite coupage has defined aromatic intensity of mature red fruit, blue floral notes of violets and complemented by subtle balsamics, toast and vanilla, accentuated with aeration. Magnificent expression on the palate with layers of complexity the wine is medium bodied with rounded tannins, sweet black and red berry fruit, balanced acidity and a long persistent finish. A very elegant wine with seducing velvety texture.

### VINEYARD AGE

35 years

### VARIETY

50% Syrah  
50% 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: 14º y 16º.  
Pairing: blue fish, stews and casseroles, braised lamb, game and cured cheeses.

### DRINK WINDOW

Now or hold up to 8 years after harvest.



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