



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 SYRAH

VINEYARDS

Our Vineyards of Syrah 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 low being on average under 1.8kg 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 with indigenous yeasts. Fermentation is controlled at 28C with gentle remontage and breakup of the skins 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 Syrah and the unique character of the Pago.

TASTING NOTES

An intense ruby color with purple highlights this potent Syrah has a strong aromatic intensity of red and black mature fruit, blue floral notes of violets and complemented by the subtle balsamics and Asian spice drawn from the oak. The abundant upfront fruit character of mature black and red cherries, refreshing acidity and smooth velvety tannins are in harmony with creamy spiced oak. A well structured wine of balance and elegance that will improve in the bottle over time.

VINEYARD AGE

35 years

VARIETY

100% Syrah

ALTITUDE & SOILS

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

ANALYTICS

Alc. vol: 14 - 15%
Acidity total: 5.5 - 6.5 gr/l
So2 total: 60 - 80 gr/l

SERVICE & PAIRING

Temperature: entre 14º- 16º.
Pairing: blue fish, stews, braised lamb, game and cured cheeses.

DRINK WINDOW

Now or hold up to 8 years after harvest.

AWARDS & DISTINCTIONS

Guía Peñín 2020 - 92 pts
James Suckling 2019 - 96 pts
Guía Peñín 2019 - 93 pts
James Suckling 2018 - 96 pts
Guía Peñín 2018 - 93 pts
Best Syrah in Spaine - Vivino Wine Style Awards 2018
Alm. Gastronómico 2017/19 - 96 pts
Wine Enthusiast 2017 - 90 pts



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