



# PASAMONTE

D.O.P. Los Balagüeses

The name Pasamonte is the name of the plot where the vineyard is located and is close to the first Iberian cellars, excavated in the limestone rock c. VII BC. In this plot the grapes have always been harvested separately for more than 20 years but it is with the 2020 harvest where we have made a coupage of all the varieties that are planted in the same plot to be an authentic coupage wine, the mixture of different grapes contributing each one its uniqueness in the final set.

## PASAMONTE 2020 – VINO DE PAGO

### VINEYARDS

Our vineyards are trained double cordon on wires in an 4 hectareas enclave amidst pines, elm, black poplar and aromatic plants. Yields average 3kg per vine with viticultural practices that encourage biodiversity and sustainability of the vineyards using our own natural compost. We also perform green harvests to reduce yields and also avoid possible cryptogamic (fungal) conditions.

### PRODUCTION

The grapes are harvested, then de-stemmed and crushed undergoing a cold pre-maceration and subsequent fermentation with indigenous yeasts at a controlled temperature max. 26°. The grape skins and must are mixed by the delestage technique and racked before alcoholic fermentation finishes to facilitate malolactic fermentation; this taking place in stainless steel tanks with stirring of the lees (batonage) upon completion. Afterwards the wine is decanted into used French and Hungarian oak barrels for approximately 8 months. In this way we maximize the potential of the grape variety.

### TASTING NOTES

**Colour:** A deep garnet colour with purple highlights.

**Nose:** This wine exhibits pronounced aromatics of mature red fruit, floral notes, balsamics and spices.

**Palate:** On the palate an abundant fruit character of red and black plums, glyceric tact, smooth tannins with acidity and sweetness in perfect harmony. A structured, well balanced wine with an involving finish.



### VARIETY

60% Garnacha Tintorera  
20% Syrah  
20% Tempranillo

### ANALYTICS

Alc. vol: 14,5 %  
Acidity total: 5,37 gr/l  
SO2 total : 64 mg/l

### SERVICE & PAIRING

Temperature: 14° - 15°.  
Pairing: appetizers, salads, embutidos/cured sausages, risotto/rice with poultry, pasta with vegetables and semi-cured cheeses

### DRINK WINDOW

Now or hold up to 8 years after harvest

### AWARDS & DISTINCTIONS

Mundus Vini 2022: Silver Medal  
Gilbert & Gaillard Wine Guide 2022 – Gold Medal.  
Ecovino 2022: Gold Medal  
Ecoracimo 2021: Silver Medal  
International Wine Awards –Top Gold Medal – 96 points  
James Suckling 2021 93 points  
Guia Peñin 2021 92 points



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