

# MARTÍNEZ PALACIOS



## PAGO CANDELA

### GRAPE VARIETY

90% TEMPRANILLO

10% GRACIANO

### SERVING TEMPERATURE

15-18°C

### GRAPE HARVEST

Grapes from our vineyard Candela were collected in the second week of October, when the fruit had an ideal ripeness. The grapes were immediately transported to the winery, to avoid rust from the leaves or stems getting into the grape must.

### WINEMAKING

Grapes were subject to pre-ferment maceration in stainless steel containers for three days. The temperature was then increased to a maximum of 30°C during the alcoholic fermentation, which lasted 15 days. Following this, malolactic fermentation was enabled in new French and American oak barrels.

### AGING

The wine rests for 15 months in the same oak barrels, decanted each 6 months to take out all the imperfections the oak may provide.

### TASTING NOTE

Nice cherry-red dressing with violet shades on the edge. Clean and deep in the nose with an intense bouquet. Perceived signs of aromatic woods with spicy notes. Powerful in mouth but with an impeccable mouth feel. Tasty, spicy and good for long ageing. Shows desire to please; an easy drinking wine.

### SERVING SUGGESTIONS

Pairs well with red meats, game, cheese, and pasta dishes.