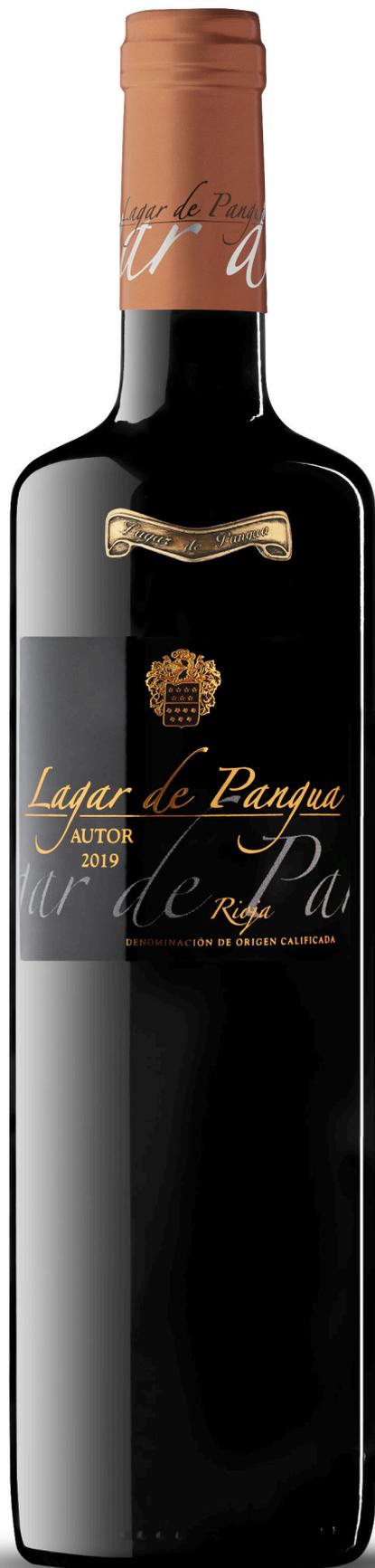


BODEGAS



Y VIÑEDOS



# LAGAR D PANGUA

AUTOR

RIOJA

DENOMINACI\u00d3N DE ORIGEN CALIFICADA

## AWARDS

**Tempranillos al Mundo**  
2007 **GOLD**

**Mundial de Tempranillos**  
Amsterdam 2018 **GOLD**  
Londres 2017 **GOLD**

**Decanter World Wine Awards**  
2021: 92 PUNTOS **SILVER**  
2020: 90 PUNTOS **SILVER**  
2019: 92 PUNTOS **SILVER**

**Bacchus**  
2018 **SILVER**

**Concours Mondial Bruxelles**  
2012 **GOLD**



## DATA SHEET

Wine: **Red**

Category: **Signature**

Brand: **Lagar de Pangua**

Varieties: **Tempranillo 100%**

Average age of the vines:

**More than 50 years**

## ORIGIN OF THE GRAPE

| Vineyard       | City                        | Year of planting |
|----------------|-----------------------------|------------------|
| La Rad         | San Vicente de la Sonsierra | 1955             |
| Las Huérfanas  | San Asensio                 | 1976             |
| Encima del ojo | Briones                     | 1950             |

Date of Harvest: **First two weeks of October.**

Production: **Barrelling of the destemmed grape and pressing at approximately 18 days.**

Alcoholic Fermentation: **Spontaneous, with wild yeast, at a temperature of 28 °C.**

Malolactic Fermentation: **Spontaneous in barrels.**

## PRODUCTION

Selection of vineyards with the estate's weakest soils, seeking greater stress at the end of the ripening process, placing the focus on the grape, producing a selection of grapes with a smaller berry size. The malolactic fermentation takes place in new American oak barrels coming from the southern face of the Appalachian Mountains, the area of the great lakes. Aged for 20 months on our winery's special and unique toasting to subsequently age in the bottle for 6 months before sale.

## VINEYARDS

**LA RAD:** This is a tempranillo estate situated in the municipal area of San Vicente de la Sonsierra, planted in 1955 at the foothills of the Toloño mountain. The clay-lime soil, with few nutrients, lowers the fertility of the vine, giving us one bunch per vine of small grapes and a high polyphenolic concentration. Moreover, its exposure to the south means these grapes provide unctuousness, a sensation of volume, and even that appetising part that our Lagar de Pangua has.

**LAS HUÉRFANAS:** Situated in San Asensio, this estate is divided into two parts, the left side gives us incredible tempranillo grapes and the right side gives us an admirable viura grape. A typical estate of the Rioja-Alta area planted around the 1960s. Situated on one of the terraces near to the Ebro river, east-facing, the land is notable for its sand in the top area and clay at the bottom. It is characterised for being a poor land, with a high drainage power, making the root absorption a challenge, it creates a high water stress on the vines from September, giving us a very balanced grape, with numerous aromas and flavours.

**ENCIMA DEL OJO:** A tempranillo vineyard which is more than 70 years old, and goblet trained (or bush vines). Bordering El Emparrao, in these soils, with a high limestone content and the same exposure, the main difference is the training. From our point of view, and although the goblet training system is infinitely more convenient to work with, with this experience of having two neighbouring estates we can see after several years that the vine without an arbour adapts much better to give us an exceptional balance on the grape, both in terms of organoleptic properties, and in sugars, acidity, polyphenolic compounds, etc. (mainly due to its strength). This balance on the grape is due to the balance of the vine. The goblet trained vine is much more balanced, with a more controlled strength. Furthermore, the exposed leaf surface reaches 10% more than the vines trained using a trellis or arbour.

## TASTING SHEET

By tilting the glass approximately 60 degrees and on a white background, in the heart of the glass, we can observe evolved hints of red. As we swirl the glass away from us in a circular direction from the centre, we see hints of purple, finishing with bright and rich violet hues on the meniscus. This shows us the good care taken of the wine since the tones have evolved in the barrel while still respecting the liveliness of the wine.

On the nose, holding the glass still, we can sense aromas of new, clean wood which is, aromatically speaking, very powerful. If we swirl the glass slowly, we can enjoy the aromas of the fleshy and ripe fruits mixing together with the wood to give us a combination of red fruits, nuts, vanillas, and even coconut accompanied by generous aromas of spices, giving it a very pleasant touch.

On the palate it is a generous wine, marked by a fleshy, abundant and polymerised tannin, making the touch sensations long and silky. Flavours of ripe the forest fruits, cranberries, black fruits and coconuts with hints reminiscent of vanilla and even a touch of dark roasted flavour. A wine which mixes very well with the wood, not allowing it to become the focus at any time. The wine is what provides the main organoleptic characteristics.