



Do Vino de Pago de los Balagueses 2014 Bodegas Vegalfaro, Valencia, Spain



eCommerce # 508530 | 14.5% alc./vol. | \$38.75

Deep cherry-red hue, medium-high brilliant rim. Enjoys an intense bouquet of crisp red and black fruit, freshly balsamic, evoking the lower slopes, aromatic herbs and deep toasted notes. Delicious, soft on the palate with a liquorice aftertaste.

Terroir:

The Vegalfaro Winery is located within the province of Valencia, in the region of La Plana de Requena-Utiel. 60 Ha of vineyards are divided into three very different vineyards due to the quality of soil, the microclimate and the grape varieties. All plots of land are **certified Organic** as well as is the winery and winemaking facilities. Do Vino de Pago de los Balagueses produced from Finca La Muela vineyard on the plot of land originally known as Pago de los Balagueses, where the vines are espaliered in chalky clay soil.



Vinification:

Stalk removal and gentle crush of the grapes with pre-fermentation maceration at low temperature. 2 months maturing, on the fine lees and cane-stirred. 10 months in French oak barrel - 70% new oak & 30% used oak. Bottle aging of ~1 year.

Variety: Garnacha Tintorera 70% , Merlot 30%

Residual sugar: 4 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for roasted or grilled red meats, stews, turkey and mature cheeses.

James Suckling

91p

Guía Peñin

93p

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