

PAGOS DE ANGUIX

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Barrueco 2018

Ribera del Duero, Spain

ESTATE

Nestled on the outskirts of a charming ancient village in the far north of the Ribera del Duero D.O., Pagos de Anguix is the realization of the Juvé family's dream to build a winegrowing legacy in one of the most prestigious appellations in Spain. The estate produces structured, age-worthy wines from Tinto Fino (also known as Tempranillo) that offer a refined and sophisticated expression of Ribera del Duero with the utmost emphasis on elegance and balance. All vineyards are certified organic and each wine is 100% estate grown, produced, and bottled on-site.

WINE

Barrueco is mostly aged in French oak for more than a year, which contributes to the profile of this intense wine with nuances of red and black fruit embellished with floral, balsamic, and vanilla notes. A magnificent wine that will improve with bottle aging over the next 10 years.

VINEYARD

The vines, which are 25-30 years old, are planted on calcareous clay soil. The yield control in the vineyard is exhaustive, drastically limiting the production with very severe cluster thinning to achieve maximum quality. Cold nights allow for slow ripening, while late harvest help reach full phenolic ripening. Patience and wisdom have resulted in elegant wines that express the authentic richness of this exceptional terroir. All the grapes are harvested by hand, selecting the best bunches with optimal balance in flavor, sugar levels, and acidity.

WINEMAKING

Variety: 100% Tempranillo

The team performs an artisanal and low-intervention style of winemaking. The grapes are hand-picked and carefully selected before being destemmed and transferred to stainless steel tanks. A 15-day maceration is carried out at a low temperature of 42°F, before fermentation, allowing for the delicate extraction of color and flavor compounds from the grape skins without extracting the bitter and harsher tannins.

Aging: After malolactic fermentation, the wine is transferred to first, second and third year oak barrels (85% French and 15% American) to age for at least 15 months. By carefully selecting the barrels that are most suitable for each specific parcel and vintage, the wine will be able to mature in the optimal way.

Alcohol: 15%

TASTING NOTE

The intense, brilliant, red color of the wine still displays characteristically youthful hints of purple. A very complex and intense nose on first impression. Distinct notes of toasted almonds and hazelnuts over deep undertones of red fruit. Notes reminiscent of vanilla, coffee, and cocoa appear as the wine gradually opens up, along with echoes of cedar, tobacco leaves, and more cocoa. The tannins impart a sense of great structure and depth, complemented by very refreshing, good, mineral acidity. The velvety texture and wonderful viscosity envelop the palate in delightful sensations. Long on the finish, with echoes of fruit and distinct spicy notes. It has a great structure and depth, complemented by very refreshing mineral acidity.