



Bodegas y Viñedos
Alfredo Santamaría



Pago el Cordonero

Origin: Spain

Appellation: DO CIGALES

Type: Young rosé

Grape varieties: Tempranillo, Verdejo y Albillo

Vinification

Made of a mixture of our grapes variety, picked at the exact moment of ripening and manually selected. Its elaboration follows the traditional method of the region of Cigales - without clearing, added yeasts, nor correction of acidity. After some hours of maceration, a fermentation process of the "mosto flor" takes place at a controlled temperature. After which racking and fining make the wine limpid and stable.

Time and cold weather (natural stabilising at 5°C aprox.) let the wine ready for bottling at its optimal state for consumption.

Production

From 13,000 to 25,000 bottles depending on the harvest.

Commercialization

Pago el Cordonero is available by May, as we do not accelerate its elaboration process. It is presented in boxes of 12 bordelesa bottles of 750 ml. each.

Tasting profile

Between 12.5 and 13.5 % vol. alcohol. Complex pink colours, from strawberry pink to cherry pink depending on the polyphenols richness of the harvest. The mixture of grapes induces intense primary aromas and plentiful secondary aromas characteristic of this wine. Very slightly sparkling, clean and fruity, it remains a long time in mouth.

Consumption

Best within the first two years. Serving temperature: 8°C. It is recommended for hors d'oeuvres, cheese, rice, fish and light meals in general.