



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### Pago de los Balagueses Garnacha Tintorera

Domaine viticole: Bodegas Vegalfaro



#### DETAILS

|                             |                                                        |
|-----------------------------|--------------------------------------------------------|
| Type:                       | Vin rouge                                              |
| Millésime:                  | 2020                                                   |
| Pays - Région:              | Espanien - Valencia - Utiel-Requena                    |
| Cépage:                     | Garnacha Tintorera                                     |
| Douceur:                    | sec                                                    |
| Unité:                      | 0.75 l                                                 |
| Appellation:                | DO Vino de Pago Los Balagueses                         |
| Appellation (EU):           | Denominación de Origen Protegida (DO, DOCa, VCIG, VdP) |
| Teneur en alcool (% vol.):  | 14,96 vol. %                                           |
| Sucre résiduel:             | 4,52 g/l                                               |
| Acide:                      | 5,43 g/l                                               |
| Elevage:                    | Cuve en inox/Barrique                                  |
| Allergènes:                 | contient des sulfites                                  |
| Température de dégustation: | 14-16 °C                                               |
| Lagerfähig bis:             | 2028                                                   |

#### Prix obtenus

Silver ORGANIC WINE AWARD INTERNATIONAL 2022 - spring

#### Weinbeschreibung

A dense garnet colour with notable stained legs and brilliance. On the nose intense aroma of red and black wild berries, subtle balsamics and toast with earthy black pepper and anise notes. The palate delivers sweet and juicy small black berries with licorice hints, fine silky tannins, lively acidity and warming integrated alcohol of medium weight body. Long fine, elegant and versatile with a range of dishes.

#### Conseil de mariage de mets

Pairing: blue fish, stews and casseroles, braised lamb, game and cured cheeses.

#### Vinification

The hand harvested grapes with optimum maturity are only destemmed and not crushed, with a pre-maceration prior to fermentation using indigenous yeasts.

#### Description du domaine

After dedicating a whole life to cultivating cereals, almonds, olives and vine, we started to restructure the vine-growing patrimony in 1980. We did this by adapting the planting of the vineyard to the pedology of our lands. This is how a new project, which was going to make our hope come true, was born. Our hope of producing wine from our own vineyards in the cellar, by combining ground, grape variety and microclimate for Single Vineyard Wines and Single Estate Wines. We practice a traditional winemaking, with the seal of Organic Agriculture and have a ...