

# BODEGAS SONSIERRA PAGOS DE LA SONSIERRA 2013



## WINE INTRODUCTION

Sonsierra's position, south of the Cantabrian Mountains and north of the River Ebro, creates an Atlantic microclimate with a Mediterranean influence that is highly advantageous for vine-growing.

These qualities make the terroir of Sonsierra one of the most suitable in all Rioja for the cultivation of high-quality vines.

Having so many hectares of vineyards, with vines of different ages and planted at different altitudes, provides us with a wide range of qualities to choose from when producing wines with different flavour profiles.

## WINEMAKING NOTE

Fermentation in stainless steel tanks for 7 days at 28°C. Maceration with the skins for an extra 15 days to obtain the right color. Malolactic fermentation in new French oak barrels. 16 months in the same new French oak Bordeaux-style barrels. A minimum of 26 months' bottle aging.

## APPEARANCE, AROMA AND TASTING NOTE

Granet red color. The nose has complex aromas that combine notes of ripe fruit assembled with hints of chocolate, vanilla and coffee with milk. The palate is voluminous and intense while fresh. With a long and persistent finish that leaves a pleasant aftertaste that keeps the sensations alive and invites to continue drinking it.

## WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	Red Wine
Producer:	Bodegas Sonsierra
Wine Name:	Pagos De La Sonsierra
Vintage:	2013
Principle Grape (%):	Tempranillo (100)
Closure:	Natural Cork
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	4.90
pH:	3.62
Bottle Size:	75cl
Case/Pack Size:	6x75cl