

D.O. PROTEGIDA VINO DE PAGO
PAGO FLORENTINO ECO 2020

“A terroir with its own identity”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY

Cencibel 100%

PRODUCTION

120.000 Bordeaux bottles of 75 cl. Also available in Magnum of 1,5l. and bottles of 3l., 5l. and 9l.

VINEYARDS

As each year Pago Florentino 2020 is elaborated with the best grapes of the Solana farm located in the town of Malagón in the autonomous community La Mancha, but for this vintage our wine is already certified organic.

The whole vineyard is located around the winery at the foot of the hill, protected with a mountain range in North and oriented South, toward two natural lagoons.

The climatological conditions are very particular with temperatures below zero in winter and temperatures that can exceed 40°C in summer.

The surface of the plot is a pebble soil (perfect drain) and a slate layer below those functions as a raft.

ELABORATION AND AGEING

The 3 of September when the grapes are in their optimum point of ripeness, we begin the harvest. The chosen bunches were harvested in boxes of 15 kg, selected on the table and later destemmed. The grape was settled in stainless steel vessels by gravity fall, it was cold macerated for 3 days and afterward, the alcohol fermentation at temperature below 27°C.

We racked the wine into the French and American oak barrels to start the malolactic fermentation and then aging time of 12 months.

TASTING

VISUAL

Clean and bright, dark cherry color and purple sparkles.

NOSE

A multitude of differentiated nuances, intertwining the ripe red fruit with the aromas of roasted coffee, black fruits and roasted characteristic of our wine.

PALATE

Silky and friendly on the palate, with great intensity and lasting over time; in the aftertaste it reminds us again of the black fruits and roasted notes perceived on the nose.

RECOMMENDED FOOD AND COMSUPTION

Rice or white meats as well to accompany powerful snacks with red meats grilled or baked without many spices. An ideal wine to enjoy chocolate desserts.

It is recommended to serve at temperature of 17°C.

TASTING DATE:

25th May 2023

WINE MAKER:

Adolfo González Lázaro

ANALYSIS

ALCOHOLIC GRADE	14,3% VOL.	TOTAL (SO2)	93 MG/L
TOTAL ACIDITY(TARTARIC)	4,28 G/L	FREE (SO2)	29 MG/L
VOLATILE ACIDITY (ACETIC)	0,49 G/L	SUGAR REDUCERS:	1,58 G/L
		Ph:	3,68



ORGANIC



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