

# PAGO FLORENTINO 2010

**D.O. PROTEGIDA VINO DE PAGO**  
"THE SUN IN A GLASS OF WINE"

100 % Cencibel.

## **PRODUCTION**

150,000 Bordeaux bottles of 75 cl.

Also available in Magnum, 3 l. , 5 l. and 9 l. bottles.



## **VINEYARDS**

We are surprised again by the 10<sup>th</sup> vintage of this genuine Pago. Its terroir still offer us different hints from previous vintages and confirm the evolving and renewal character of this wine from D.O Protegida Pago Florentino.

The vineyards are at the foothills, protected from the North by mountains, and orientated to the South facing two natural lakes.

The climate is extreme, hot summers and very cold winters, which determines minimum rainfalls.

The surface of the soil are *galets*, the subsoil is clay with a high retention potential, and a slate layer which makes a kind of raft. Therefore in summer the vines suffer moderate water stress.

## **ELABORATION AND AGEING**

The grapes are sorted on a sorting table. After destemming, the grapes are run into the vats by gravity. The cold maceration at (15° C) lasts for five days, with pumping over and overall punches down during the alcoholic fermentation process for nearly 7 days at 26° C.

Part of the wine goes through the malolactic fermentation in new wooden barrels. The wine is aged in French and American oak barrels for 12 months. Stabilisation is done naturally without the presence of any chemical products.

**D.O.P PAGO FLORENTINO**

## TASTING

**VISUAL:** Intense red colour with purple rims, very bright and with an slightly thickness that make us notice its young character.

**NOSE:** Primary intense aromas move us to Castile. In the glass produces the aromatic explosion typical of this wine. It reminds to fruit jam, creamy and roasted scents.

**PALATE:** Alcoholic grade is perceived as first impression followed by a balanced and stable development to give way to a persistence that transforms fruit and toasted aromas in flavours. It give us a pleasant memory.

## RECOMMENDED FOOD AND COMSUPTION

Rice or white meat as well as tasty starters and snacks; grilled or baked red meat without many spices.  
Recommended serving temperature 17°C.

## ANALYSIS

ALCOHOLIC GRADE.....	14,5 % vol
pH.....	3,73
TOTAL ACIDITY(TARTARIC).....	4,70 g/l
VOLATILE ACIDITY (ACETIC).....	0,51 g/l
TOTAL SO <sub>2</sub> .....	68 mg/l
FREE SO <sub>2</sub> . .....	26mg/l
SUGAR REDUCERS.....	1,80 g/l

**TASTING DATE:** November 2012

**WINE MAKER:** Adolfo González

**DOP PAGO FLORENTINO**  
CTRA. PORZUNA CMNO. CRISTO DEL HUMILLADERO KM. 3  
13420 MALAGON (CIUDAD REAL)  
bodega@pagoflorentino.com

SALES MANAGING  
TEL.: 983 68 11 46 FAX: 983 68 11 47