

PAGOS DE ANGUIX

Patience and wisdom have resulted in elegant wines that express the authentic richness of this exceptional terroir.



Costalara 2019

Ribera del Duero, Spain

ESTATE

Nestled on the outskirts of a charming ancient village in the far north of the Ribera del Duero D.O., Pagos de Anguix is the realization of the Juvé family's dream to build a winegrowing legacy in one of the most prestigious appellations in Spain. The estate produces structured, age-worthy wines from Tinto Fino (also known as Tempranillo) that offer a refined and sophisticated expression of Ribera del Duero with the utmost emphasis on elegance and balance. All vineyards are certified organic and each wine is 100% estate grown, produced, and bottled on-site.

WINE

This is a wine made for lovers of truly emblematic Ribera del Dueros that will gain complexity with a little bottle age. The rocky surface of the soil, combined with calcareous clay beneath, gives this red wine its balanced profile and fruit-laden character, with a predominance of red fruit complemented by balsamic and liquorice notes, and a slightly spicy nuance. It is a powerful, structured wine with aromas of fine wood (vanilla and white pepper notes) and ripe black fruit.

VINEYARD

The vines, which are 25 to 30 years old, are planted on rocky soils over calcareous clay beneath. The yield control in the vineyard is exhaustive, drastically limiting the production with very severe cluster thinning to achieve maximum quality. Cold nights allow for slow ripening, while late harvest help reach full phenolic ripening. Patience and wisdom have resulted in elegant wines that express the authentic richness of this exceptional terroir. All the grapes are harvested by hand, selecting the best bunches with optimal balance in flavor, sugar levels, and acidity.

WINEMAKING

Variety: 100% Tempranillo

The team performs an artisanal and low-intervention style of winemaking. The grapes are hand-picked and carefully selected before being destemmed and transferred to stainless steel tanks. A 15-day maceration is carried out at a low temperature of 42°F, before fermentation, allowing for the delicate extraction of color and flavor compounds from the grape skins without extracting the bitter and harsher tannins.

Aging: After malolactic fermentation, the wine is transferred to first, second and third year oak barrels (75% French and 25% American) to age for at least 14 months. By carefully selecting the barrels that are most suitable for each specific parcel and vintage, the wine will be able to mature in the optimal way

Alcohol: 15%

91

Wine & Spirits

"The Juvé family of Penedes' Juvé y Camps expanded their winegrowing to Anguix, taking on a bodega founded in 2000 in Anguix. They farm 214 acres within 2.5 miles of the winery, half of the parcels organic, the rest in the process of certification. The pago they call Costalara shows its high-altitude ripeness in flavors of sweet black raspberries, a crush of fruit over gravelly tannins. There's an earthy mushroom savor in the end that would tie it to a steak grilled with shiitakes."

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