

PAGOS DE ANGUIX

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Prado Lobo 2017

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

Prado Lobo, the deepest of the Pagos de Anguix wines. Made exclusively from the Tinto Fino varietal (Tempranillo), the vines grow in calcareous clay soils ideally equipped to maintain the roots at the perfect moisture level during the driest months of the year. This age-worthy wine was aged for 24 months in extra fine grain French oak barrels and shows full aromatic richness. The wine is structured, succulent, and balanced, revealing a harmonious encounter between maturity and freshness that is long, seamless, and deep.

VINEYARD

The vines, which are 35-40 years old, are planted on Calcareous clay soil ideally equipped to maintain the roots at the perfect moisture level during the driest months of the year. 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 French extra fine grain oak barrels to age for at least 24 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: 14.5%

TASTING NOTE

An age-worthy wine, deep red in color with garnet hints. The nose offers distinct ageing aromas imparted by fine wood, with notes of vanilla, tobacco, spices, and a subtle balsamic nuance. As the wine opens up, it reveals the full aromatic richness of a short, well-ripened harvest, with notes of black fruit and liquorice. Remarkably elegant as it unfolds across the palate, displaying tamed tannins and a freshness that adds vivacity. The finish is surprisingly long and persistent. An age-worthy wine that will improve with bottle aging over the next 10 years.