



Spanish Nobility

In our single vineyard wines we seek to bring out above all the true character of the *terroir*. Pago Negralada comes from a plot of Tempranillo, the noblest Spanish grape variety. The vines are planted in deep gravel soils intermixed with sand at the surface, and produce wines with a distinctive firm, tannic character.

"Pago Negralada represents the purity of a Tempranillo of the Douro Valley. A wine of race and character that reflects faithfully the terroir where it comes from." confesses our winemaker Ángel Anocíbar.

Having aged 17 months in new French oak barrels, the wine has now developed its full potential. Its full ripeness comes to the fore with layers of fragrant strawberry fruit, liquorice, herbs and minerals with soft, silky tannins on the palate.

This wine obtained several international awards and recognitions in the most prestigious wine tasting events. With its great ageing potential, this is a wine for the long haul, a wine with its roots firmly in the past and its sights set on future triumphs.





ABADIA RETUERTA

Pago Negralada

2015

Ageing	17 months in French oak barrels
Apellation	Vino de la Tierra de Castilla y León - Sardón de Duero
Grape varieties	100% Tempranillo
Alcoholic degree	14,5 % Vol.
Analytical Data	Total acidity: 5,15 g/l pH: 3,76

Description Sourced from a single Tempranillo vineyard planted on alluvial Duero soils mixed with gravel and sand. Intense ripe black fruit notes underpinned with elegant smoky, tobacco notes from the wood. Lively, broad, fleshy and expressive on the entry, the wine turns surprisingly supple with fine, ripe tannins. The personality and character of this noble variety shine through on a perfectly balanced finish.

The 2015 Vintage The rainfall recorded in autumn and winter was 230 litres and the phreatic layer of the soil reached its maximum capacity. May was quite warm, only 4 litres of rain, which led to the vines budding very quickly and achieving an enviable state of health. However, it was also an extreme month of May. Temperature variations of more than 30°C from one day to another meant that we had to turn on the anti-frost fans. So, after an initial count of the number of racemes, we found that the quantity was 20% lower than 2014 and that they were also smaller. June was similar to the average in terms of temperatures, but with more rain: 50 litres, which was very good for the rest of the cycle. July was the hottest in the history of Abadía Retuerta. It was also dry, with no rainfall at all, and the soil reserves were completely drained. However, there was one positive result: with such low relative humidity levels, no vine diseases appeared. August was dry, which slowed down the ripening of the grapes on the younger vines owing to a lack of water; but fortunately, it wasn't as hot as July, which helped the plants continue their cycle, albeit more slowly. September came with rain, but not too much, and a fall in temperatures. This undoubtedly helped the vines to continue their process more slowly, as corresponds to that point in the cycle. The first analyses point to very good quality in the wines of this vintage. Most of the varieties were slightly ahead, except Petit Verdot, which presented a normal cycle

Production 38 barrels.

Storage Storage temperature should not exceed 15° C.

Life It will develop its potential in the bottle over the next 3-5 years and then continue its refinement in the bottle.

Abadía Retuerta

47340 Sardon de Duero Valladolid/Spain T+34 983 680 314
info@abadia-retuerta.com abadia-retuerta.com