



## Serene elegance

This single vineyard wine was produced exclusively with Syrah grapes. The vines are planted in bright, white limestone soil in the middle of pine trees that protect the vineyard from strong winds. The grapes produced here reach perfect ripeness levels.

It displays a deep, dark color with black cherry tones, and the nose reveals a spicy, floral bouquet and an explosion of red berry fruit aromas. Balsamic, toasty notes also come through, brought by 18 months' ageing in new French oak barrels. Smooth and elegant on the palate, this wine is amazingly expressive as well as powerful and very well balanced, followed by a lingering finish.

Pago Garduña has won several awards and gold medals in international wine challenges like the 94 points in *Wine Spectator* magazine. A wine burdened of pleasing surprises.





ABADIA RETUERTA

*Pago Garduña*

2015

<b>Ageing</b>	17 months in French oak barrels
<b>Apellation</b>	Vino de la Tierra de Castilla y León - Sardón de Duero
<b>Grape varieties</b>	100% Syrah
<b>Alcoholic degree</b>	14,5% Vol.
<b>Analytical Data</b>	Total Acidity: 5,45 g/l pH: 3,83

**Description** Deep intensity, as befits a warm vintage. Profound and persistent red fruit aromas and dairy, buttery nuances. The variety's silky tannins come through immediately and are perfectly balanced with the wine's acidity and spicy notes (clove and pepper). Subtle, harmonious, long and velvety with a firm, intense finish. Stylish wine with refined ripeness.

**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** 20 barrels.

**Storage** Storage temperature should not exceed 15° C.

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

**Abadía Retuerta S.A.**

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