



## 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.

Having aged 18 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.





2014

<b>Ageing</b>	18 months in French oak barrels
<b>Apellation</b>	Vino de la Tierra de Castilla y León - Sardón de Duero
<b>Grape varieties</b>	100% Tempranillo
<b>Alcoholic degree</b>	14,5 % Vol.
<b>Analytical Data</b>	Total acidity: 5,5 g/l pH: 3,64
<b>Description</b>	<p>It comes from a Tempranillo vineyard situated on the banks of the Duero River, with quite a lot of clay mixed with pebbles and sand.</p> <p>Very intense, fresh nose, aromas of wild black fruit with subtle creamy notes. Vibrant attack invades then the palate with delicacy, leading to an ample wine, solid, meaty and oily with unusual refined tannins for a Tempranillo. Very long finish well marked with the character of the varietal. Probably our best ever Pago Negralada.</p>
<b>The 2014 Vintage</b>	<p>The main feature of this vintage is the large number of racemes per plant we found budding on the vines (30% above average). This forced us to do very strict green pruning to adapt production. Autumn and winter recorded 250 l of rainfall, which took the phreatic stratum to maximum capacity. Summer was quite dry (not one single drop of rain fell in August), but water reserves completed the cycle of the vine thanks to good control of the number of racemes on each one. The month of September recorded rainfall of 32 l, which led to the first signs of botrytis. October was a rainy month and that led us to bring the date of the harvest forward, since the grape was already ripe and the rain could have compromised its health. So, white grapes were harvested on 14 September. The harvest of the black grapes began on 24 September and ended on 6 October with Pago Garduña.</p> <p>If we take the heat summation index of the vintage into account, it shows a warmer-than-average climate, which is, in principle, good for quality.</p> <p>The white wine of this vintage is very aromatic. It has excellent acidity and is big and persistent in the mouth.</p>
<b>Production</b>	18 barrels divided into 9.188 bottles, 300 magnum and 50 doubles magnum.
<b>Storage</b>	Storage temperature should not exceed 15° C.
<b>Life</b>	It will develop its potential in the bottle over the next 3-5 years and then continue its refinement in the bottle.

**Abadía Retuerta S.A.**

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