

# Vivencias 2012



**Winery:** Pago El Almendro

**Region:** D.O.P. Vino de Calidad de Valtiendas

**Grapes:** 100% Tempranillo

**Winery:** This wine comes from the Quality Wine Region of Valtiendas. The region is in the Northeast of the province of Segovia abutting its more famous neighbor, Ribera del Duero. A key difference versus Ribera del Duero is the altitude of the vineyards, 900 meters and higher. Currently there are 5 recognized Bodegas in the region, with 100 hectares under cultivation.

**Wine:** In 2010 grapes were harvested during the second week of October. Grapes saw a total of 25 days maceration with the must/wine during fermentation in stainless steel tanks. Following alcoholic fermentation the wine was racked to barrel for ML. The wine was aged for 14 months in 1/3 each new, 1 year old and 2 year old, fine-grained French oak barrels.

**Reviews:** “Bright violet color. Highly perfumed dark berry and Indian spice scents, with suave potpourri and vanilla nuances building in the glass. Round and velvety on the palate, offering edge-free flavors of ripe blueberry and cassis. A spicy note emerges on the long, supple finish, which features harmonious tannins and an echo of candied flowers. This sexy, fruit-driven wine was aged for 16 months in French oak barrels, one-third of them new.”

**92 points Vinous Central Spain: Tempranillo and Beyond December 2015**

“As I mentioned last year, the Vivencias bottling from Oscar Hernando’s Pago el Almendro winery hails from his 1.4 hectare vineyard, planted on stony limestone soils and located at nearly a thousand meters above sea level to Tempranillo. In these warmer climes, the higher altitude is important for cooler evenings that assist in keeping shape in the wine. The 2012 was raised in one-third new oak and comes in at fourteen percent octane (which is a touch cooler than the 2009 I reported on last year). The wine offers up a lovely, youthful nose of dark berries, bitter chocolate, woodsmoke, espresso, a touch of balsam bough, cedar wood, a good base of soil and a fine touch of botanicals adding complexity in the upper register. On the palate the wine is pure, full-bodied, young and very nicely balanced, with a good core, fine focus and grip, ripe, sturdy and well-integrated tannins and fine length on the still quite primary finish. This is a fine wine in the making, but it is built for the cellar and will need a proper four or five years of bottle age to start to blossom. As I observed last year in my note on the 2009, this is better (and far lighter on its feet) than dozens of more famous (and expensive) wines from neighboring Ribera del Duero, but I would like it even better if the older two-thirds of the casks used were a bit older (they are all one wine and two wine barrels right now), as this is a wine that could be even better with a slightly more gentle base of oak. There is serious terroir here and perhaps one-third new wood and two-thirds of five to ten year-old casks would allow it to shine through even more precisely. That said, this is still very, very good wine! 2020-2040+.”

**91+ points View from the Cellar, Issue 61 January/February 2016**



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 03/2016