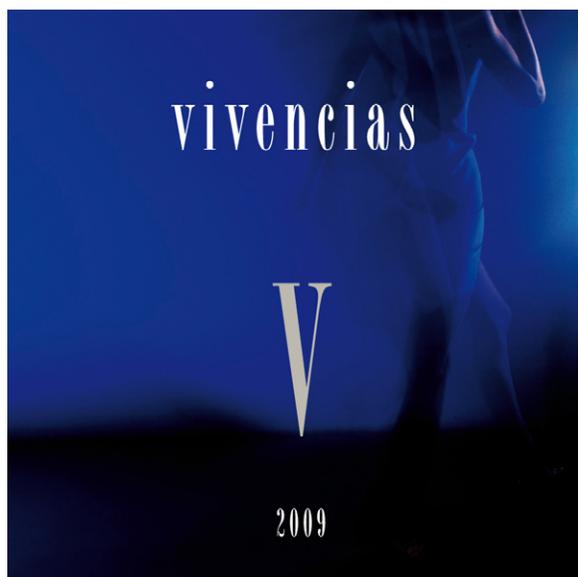


Vivencias 2009



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: Vivencias is produced from a 1.4 hectare vineyard planted with 20 year old Tinto Fino vines. The vineyard is 955 meters above sea level located in the village of Paramo de Valtiendas.

The soils are calciferous clay with big stones. In 2009 the harvest

was much earlier than in 2008 due to warm conditions in August and September, starting in early 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: “The 2009 comes in at 14.5 percent alcohol, but manages its ripeness brilliantly and shows great freshness to both the nose and palate and virtually no signs of backend heat. The very stylish nose wafts from the glass in a classy blend of plums, black cherries, mocha, fresh nutmeg, a bit of Tempranillo spice tones, cigar wrapper, a touch of lead pencil and a fairly discreet base of vanillin oak. On the palate the wine is pure, full-bodied and velvety on the attack, with a fine core of fruit, excellent focus and grip, ripe, firm tannins and outstanding balance for aging. The finish is long, moderately chewy and quite complex, with great management of ripeness to ensure a fairly cool mouthfeel and virtually no issues with extraction of uncovered wood tannins on the backend. This needs a few years in the cellar to soften up a bit on the finish, but it is quite nicely balanced and will be an excellent wine with a bit of bottle age.”

91+ points *View from the Cellar* issue 55, January-February 2015

“Bright violet color. Fresh black raspberry and cherry aromas are brightened by suggestions of white pepper and fresh rose. Tangy red and dark berry flavors have striking depth and sweetness, with a bright mineral note adding lift and urgency. Picks up a candied floral quality in the glass and finishes with appealing sweetness and very good length.”

90 points *International Wine Cellar* issue 164 Sept/Oct 2012



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