

# PAGOS DE ANGUIX

Patience and wisdom have resulted in elegant wines that express the authentic richness of this exceptional terroir.



## Ocho Dos Dos 2020

Ribera del Duero, Spain

### ESTATE

Nestled on the outskirts of a charming ancient village in the far north of the Ribera del Duero D.O., Pagos de Anguix is the realization of the Juvé family's dream to build a winegrowing legacy in one of the most prestigious appellations in Spain. The estate produces structured, age-worthy wines from Tinto Fino (also known as Tempranillo) that offer a refined and sophisticated expression of Ribera del Duero with the utmost emphasis on elegance and balance. All vineyards are certified organic and each wine is 100% estate grown, produced, and bottled on-site.

### WINE

Ocho Dos Dos which translates to '822' in Spanish, stands for '822 meters of elevation' (2,700 feet). It represents a fresher and more modern style, revealing the character of Tempranillo: Currant and blackberry aromas, with great freshness and soft tannins.

### VINEYARD

The vines are planted on sandy soil with light gravel. The yield control in the vineyard is exhaustive, drastically limiting the production with very severe cluster thinning to achieve maximum quality. Cold nights allow for slow ripening, while late harvest help reach full phenolic ripening. Patience and wisdom have resulted in elegant wines that express the authentic richness of this exceptional terroir. All the grapes are harvested by hand, selecting the best bunches with optimal balance in flavor, sugar levels, and acidity.

### WINEMAKING

*Variety:* 100% Tempranillo

The team performs an artisanal and low-intervention style of winemaking. The grapes are hand-picked and carefully selected before being destemmed and transferred to stainless steel tanks. A 15-day maceration is carried out at a low temperature of 42°F, before fermentation, allowing for the delicate extraction of color and flavor compounds from the grape skins without extracting the bitter and harsher tannins.

*Aging:* After malolactic fermentation, the wine is transferred to first, second and third year oak barrels (70% French and 30% American) to age for at least nine months. By carefully selecting the barrels that are most suitable for each specific parcel and vintage, the wine will be able to mature in the optimal way.

*Alcohol:* 15%

### TASTING NOTE

Bright red color, tinged with violet. Currant and blackberry aromas predominate, with very elegant freshness. The mouthfeel is balanced, with soft tannins and fruity aromas. A long, generous aftertaste, with elegant nuances deriving from the oak ageing. A fresher and more modern style, prioritizing the character of Tempranillo over wood. A wine profile more adapted to younger and more versatile consumers, ideal for drinking and with a wider range of pairings.