



Pagos de Anguix Prado Lobo 2018

The depth and elegance of a cool-climate Ribera

Reserva Red Wine DO Ribera del Duero

The Tinto Fino vines which bring us Prado Lobo, the deepest of the Pagos de Anguix wines, grow in rocky calcareous clay soils ideally equipped to maintain the roots at the perfect moisture level during the driest months of the year.

Aged exclusively in French oak for 20 months, the wine combines the freshness of a high-altitude vineyard in an area where crop cultivation reaches its limits with Tinto Fino grapes at their moment of optimal ripeness. The result is an age-worthy complex red laden with black fruit (blackberries, plums) aromas and spicy nuances imparted by long ageing. On the palate, the wine is structured, succulent, and balanced, revealing a harmonious encounter between maturity and freshness that is long, seamless, and deep.

TECHNICAL DATA

Variety	Tinto Fino (Tempranillo)
Altitude of the vineyards	850 m above sea level
Type of soil	Rocky soils over calcareous clay substrata
Rootstock	110 Richter
Age of the vines	35 years
Training	Cordon Royat
Planting density	2.500 vines per Ha
Yield	4.250 kg/Ha
Manual Harvest	

Date of Harvest	19th October 2018
Aging	20 months in extra fine grain French oak barrels
Bottling date	January 2021
Number of bottles	19.667 bottles of 75 cl
ABV	14,5%
Residual sugar	< 1,7 g/l
ATT	5,4 g/l
Temperature of service	16 °C