

Pagos de Anguix Barrueco 2020

The Charm of Complexity and Structure

Red Wine DO Ribera del Duero
Organic Viticulture



An outstanding vintage, the 2020 harvest was marked by a rapidly evolving growing season, driven by favourable climatic conditions with warm temperatures and excellent water reserves in the soil. This wine is crafted from vineyards rooted in clay-limestone soils, with vines aged between 25 and 30 years. The decision to delay the harvest proved key to achieving perfectly ripened grapes, resulting in a red wine that radiates expressiveness.

With a deep cherry-red hue, this wine reveals an intense and complex aromatic profile. It showcases ripe black fruit—blackberries, dried plums, and cherries—beautifully complemented by elegant notes of toffee, undergrowth, and a subtle balsamic touch. In the background, hints of black pepper and pleasant toasted nuances emerge.

On the palate, it is rounded and full-bodied, with mature, velvety tannins. Its robust yet balanced structure rests on a flawless harmony of fruit, alcohol, and freshness, culminating in a long and persistent finish that promises excellent ageing potential.



TECHNICAL DETAILS

Grape Variety 100% Tinto Fino (Tempranillo)

Vineyard Altitude 850 m above sea level

Soils Stony with a clay-limestone base

Rootstock 110 Richter

Vine Age 25 to 30 years

Training System Cordon Royat

Planting Density 2,500 vines per hectare

Yield 4,860 kg/Ha

Manual Harvest

Date of Harvest 17th October 2020

Ageing and Oak Type 14 months,
with 75% in fine-grain French oak barrels and
25% in fine-grain American oak barrels

Bottling Date May 2022

Production 17,551 bottles (75 cl)

Alcohol Content 15%

Residual Sugar < 1.7 g/l

Total Acidity (TA) 4.84 g/l

Serving Temperature 16 °C