



Pagos de Anguix

El Rosado 2023

Vibrant and seductive

Rosé Wine DO Ribera del Duero

Pagos de Anguix Rosé is a wine of captivating intensity, tinged with violet tones that awaken the senses. Composed of a coupage of Tinto Fino and Albillo Mayor, it is a particularly elaborate version of the historic claret.

Attractive and striking to the eye, in the glass one can appreciate its density, with a heady aroma of berries and sour strawberry that is revealed, with subtle nuances of stone fruits. On the palate, its juiciness intertwines with a vibrant acidity, enveloping the palate. Smooth and round on the palate, it leaves a lingering and extremely pleasant aftertaste of red fruits.

TECHNICAL DETAILS

Varieties 60% Tinto Fino and 40% Albillo Mayor

Altitude of the vineyard 850 m above sea level

Soils Stony soils on a calcareous clayey-limy background

Rootstock 110 Richter

Age of vineyard 20 to 30 years

Conduction Cordon Royat

Planting frame 2,500 feet per Ha

Yield 6,000 kg/Ha

Manual Harvest

Harvest start date 27 September 2023

Ageing and type of barrel 3 months
20% in new French oak barrels and 80% in stainless steel tanks

Bottling date January 2024

Time in bottle -

Number of bottles 10,660 bottles of 75 cl.

Alcoholic strength 13%

Residual sugar < 1,7 g/l

ATT 5,1 g/l

PH 3,3

Serving temperature 6 °C



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