

Pagos de Anguix

Ocho dos dos



VINEYARD NOTES

Ocho Dos Dos is born from a vineyard located in the prestigious “Golden Diamond” of Ribera del Duero, as described by Jancis Robinson, MW. This area is distinguished by the complexity of its soils and a microclimate ideal for growing high-quality grapes capable of producing concentrated, structured wines that are at the same time subtle and elegant.

The estate sits at an altitude of 822 metres, one of the highest elevations in the denomination. The extreme continental climate, with marked temperature variations between day and night, naturally limits yields, favouring concentration and fruit quality. The vineyard is planted exclusively with Tempranillo, whose small berries give rise to wines with notable aromatic intensity, firm structure, and great ageing potential.

WINEMAKING

The Tempranillo grapes are harvested by hand and carefully sorted before being destemmed and transferred to stainless-steel tanks. A cold fermentation is carried out to progressively extract colour and fruit aromas from the skins while avoiding the extraction of bitter tannins.

Maceration lasts for 15 days, with daily pump-overs and other winemaking techniques ensuring optimal contact between the solid and liquid phases. After malolactic fermentation, only the free-run wine is raked into oak barrels (70% French and 30% American), where it ages for at least nine months.

TASTING NOTES

Deep ruby in colour with violet reflections, clearly expressing its youth and vitality. On the nose, it displays an intense aromatic range of fresh red fruits, such as wild cherries and blueberries, accompanied by balsamic and menthol notes that add freshness. Hints of vanilla and subtle toasted nuances from barrel ageing enrich its aromatic profile.

On the palate it is smooth, balanced, and silky, with fine tannins that provide structure and harmony. Its vibrant acidity reflects the character of the high-altitude vineyard in Anguix. With an enveloping mid-palate and a long finish, it leaves a juicy and persistent sensation. This is a harmonious and expressive wine, combining fruit-driven freshness with the complexity contributed by its time in barrel.



TECHNICAL SHEET



Vintage	2023
Appellation	Ribera del Duero
Variety	100% Tempranillo
Alcohol	14,0% vol.
Residual sugar	< 2.6 g/l
ATT	5.3 g/l
pH	3.69
Soil type	Sandy with slight gravel presence
Vineyard age	20-30 years
Planting density	2,500 vines/ha
Yield	5,300 kg/ha
Harvest date	From 18 September 2023
Number of bottles	150,000 bottles (0.75 l)
Bottling date	May 2025