



## Pago Lencía

**Producer:** Pago De Lencía

**Region:** DO Toro

**Grape variety:** 60% Maturana and 40% Mazuelo

**Vintage:** 2019

**ABV:** 14,50%

**Vineyard:** Poor limestone soils with clay subsoils, which allow the vineyard to have water available during the summer, and large boulders, which favor the ripening of the grapes at the end of the cycle, before the harvest.

**Aging:** 12 months aging in American oak barrels.

**Elaboration:** Made with grapes from vineyards located in the heart of the DO Toro at more than 700m. altitude, where the climate is extreme continental, with cold winters, warm summers and little rainfall.

**Tasting note:** Intense cherry color, maroon trim, high layer. The nose is complex, with highly integrated black fruit and toasted oak notes. Balsamic and spicy background. In the mouth it is powerful and fleshy, with very ripe tannins. Long and persistent finish.