



PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES

2019 PAGO DEL CIELO, DO RIBERA DEL DUERO



WINERY

Pago del Cielo Winery, founded by the Torres family in 2004, spans the prestigious regions of Ribera del Duero and Rueda. With a focus on crafting modern, elegant wines, the winery benefits from high-altitude vineyards in Ribera del Duero that enhance the aromatic intensity of their reds. In Rueda, the estate vineyards on the banks of the Duero River have unique alluvial soils which highlight the expressiveness of their Verdejo. Led by Winemaker Juan Ramón García, Pago del Cielo combines tradition, quality, and a passion for the unique terroirs of DO Castilla y León.

WINE

Pago del Cielo brings together Familia Torres work in the Ribera del Duero region over the last 20+ years, where they have been striving to achieve the maximum expression from the terroir of this land. Pago del Cielo is named in honor of it's winery, which was established in 2004 and represented Familia Torres first expansion outside of Catalunya. The winery sits at DO Ribera del Duero's highest altitudes, nearly 900 meters above sea level. This wine was born from two estate vineyards of old vine Tempranillo.

VINEYARDS

Sourced solely from Familia Torres estate vineyards from two distinct sites. The El Obispo vineyard in Piñel de Duero is planted to Tino Fino (Tempranillo) and has soils rich in limestone. The Las Tenadas vineyard in La Horra has deep clay soils and was planted to Tinto Fino and Albillo an astonishing 72 years ago.

VINTAGE NOTES

The winter was mild, and the start of summer was slightly warmer than usual. During the ripening months, from August to September, rain was infrequent and sporadic, with the average temperature more than one degree cooler than the previous year. Harvest began the first week of September. One of the high-quality vintages of the Ribera with low yields and a great balance between alcoholic and polyphenolic ripening.

WINEMAKING

Fermentation in stainless steel tanks at 26°C with slow extraction. A small percentage of the fermentation was carried out in amphora made from the region's soil. Maceration lasting between 15-20 days.

TASTING NOTES

Rich blue fruit accompanied by subtle mineral undertones and floral aromas of iris. Notes of dried tobacco, spice and tomato leaf add complexity. The palate showcases impressive concentration, with brooding black fruit character. The acidity is balanced, lending to a wonderful overall experience.

VINEYARD

- Region:** Castilla y Leon
- Appellation:** Ribera del Duero
- Soil:** The El Obispo vineyard in Piñel de Duero is rich in limestone. The Las Tenadas vineyard in La Horra has deep clay soil.
- Age:** Vines between 30-72 years old
- Eco-Practices:** Sustainable; Solar; Regeneratively farmed

WINEMAKING

- Varietals:** Tinto Fino (Tempranillo) and a very small amount of Albillo Blanco
- Aging:** 15 months ; 95% in French oak (40% new), 5% in amphora

TECHNICAL DETAIL

- Alcohol:** 14%
- Total Acidity:** 5.25 g/L
- Residual Sugar:** 1.6 g/L
- pH:** 3.71