PAGO DEL CIELO

PROPIEDAD DE LA FAMILIA TORRES

2020 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. 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

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 Blanco an astonishing 73 years ago.

VINTAGE NOTES

The 2020 harvest was characterized by a mild winter, a rainy spring, and a summer that was not excessively warm. These climatic conditions led to an early budding, a very homogeneous veraison across all plots, and optimal polyphenolic ripeness with lower degrees. The wines from the 2020 harvest are very intense aromatically and smooth on the palate.

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 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 31-73 years old
Eco-Practices:	Sustainable: Solar: Regeneratively farmed

WINEMAKING

Varietals:	Tinto Fino (Tempranillo) and a very small amount of Albillo Blanco
Aging:	15 months in oak (30% new); 98% French oak, 2% American oak

TECHNICAL DETAIL

Alcohol:	14.5%
Total Acidity:	5.11 g/L
Residual Sugar:	0.5 g/L
pH:	3.72







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RIBERA DEL DUERO