

TABLE 31 IMPORTS



Allegro 2018

92

JAMES
SUCKLING
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Appellation-Pago Calzadilla D.O.
Varietals-100% Syrah
Site-Los Hornos/Pájara/Los Algibes
Vine Age-22
Acres-9
Soil-Limestone with Clay sub-soil
Elevation-3,280'
Yield/Acre-2 tons/acre
Production-11,000 bottles
Aging-French oak for 12m. 12m in bottle.
Unfiltered.



WINEMAKING/PRODUCTION. Grapes are cold-macerated for 3-5 days then fermented in stainless steel of 8,000 liter tanks with native yeasts. Malolactic fermentation (ML) in French Oak barriques then aged in 300 and 500 liter French oak barrels for 12 months. Bottled unfiltered. Aged up to 4 years in bodega before release. All gravity.

THE STORY. In 1980 by the Uribes-Madero family. Pago Calzadilla is a 49 acre Pago located near Huete (Cuenca). Steep, north facing terraced slopes on the Cerra del la Pájara, consisting of numerous soil types and terroirs. Calzadilla is a Pago within the D.O. Pago Calzadilla, the only bodega in the D.O. Paula Uribe is the winemaker. **A Monopole.**

TASTING NOTES. Delivers rich blue and blackberry notes along with currant flavors framed by espresso, meaty and tar notes. Sustained acidity and well-integrated tannins provide structure and focus, but fresh and balanced. Will age deftly in bottle.