






# VALLOBERA


## PAGO MALARINA

 100% Tempranillo. Harvesting usually happens during the first dozen of October, when checks on ripeness indicate the ideal moment to pick the grapes.

 Made using de-stemmed grapes and kept in the vat for 21 days. Pumping over 3 times per day until halfway through fermentation and then reduced to twice per day.

 After malolactic fermentation, the wine spends 6 months in the cask. After a month in the bottle the sharp astringency from the tannins has been softened.

 Intense robe, black-cherry colour with a purple background. On the nose, ripe fruit, red berries combined with a hint of liquorice. A fine, balanced palate with a perfect touch of acidity and very noble tannins. The wood is integrated to just the right degree. A very long aftertaste.

 · Grilled sea bream  
· Lamb chops grilled on vine twigs

