



## D.O. Ribera del Duero Pago de Fuentecojo

There was a fountain located in the depths of a valley located near Olmedillo de Roa (Burgos). Perhaps our grandparents knew that this area was unique and its terrain and climate provided peculiar characteristics. For this reason, they planted here the vines that today serve to make our Pago de Fuentecojo wine.

### Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine region; Rioja. Located in Spain's northern plateau, this region covers four Castile and León provinces - Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced. No white wines are permitted under the D.O. yet, but they will be soon. The region is characterised by its largely flat, rocky terrain.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**14%**

SERVING TEMPERATURE  
**Between 16-17°C**

### Tasting Notes

An elegant and structured wine that rests sheltered from the mountain in place overlooking his birthplace. This powerful wine has a mineral touch, spicy notes coming from walnuts and almonds while blackberries and cherries give the fruity hint.

### Food Pairing

It is a match made in heaven with Castilian hunting dishes like the ones the walkers took in the shelter of the Fuentecojo fountain.

### Technical Information

Pago de Fuentecojo is made from grapes ripened in the eponymous vineyards on the outskirts of Olmedillo. Here the vines are more than 35 years old and produce small grapes with great concentration. All the goodness of the grape and its powerful fruit flavours are extracted during a long maceration and careful winemaking at a controlled temperature of 23 °C. Then the wine goes into American and French oak barrels for 14 months, before maturing in the bottle for a minimum of six months to achieve its roundness and balance.