

# Pago la Jara



Telmo Rodriguez



Toro DO

## RATINGS HISTORY

**96** Robert Parker (WA)  
vntg 2019, 2018



## GRAPE VARIETY

100% Tempranillo.

## ALCOHOL %

14.5%

## TERROIR

Age: More than 80 years old.

Soil: Sandy loam.

Altitude (m): 700.

Traditional viticulture.

Manual harvest in small boxes.

## VINIFICATION

The grapes, not completely de-stemmed, ferment with indigenous yeasts in wooden vats of 3,000kg capacity.

## AGING

Gentle aging for 15-18 months in 225L barrels and 1,500L foudres.

## PAIRING

Any kind of cured meats, as well as with soups, stews, poultry, rice or cheeses.

## LOGISTICS

6 pack | 33,7 cm x 28 cm x 19,1 cm | 10,5 Kg

VMF | 66 cs 6 | 723 Kg | 139,6 cm

## TASTING NOTES

There is great finesse here, ripeness without excess, power and concentration but with balance. It has a vibrant palate with rich flavors and fine-grained tannins. It's a Toro with clout and poise.

