



Vallobera Pago Malarina 2006

Tinto semi-crianza

D.O. RIOJA

Type of wine:	Tinto
Winery:	BODEGAS SAN PEDRO, S.C.
Category:	semi-crianza
Presentation:	bottle
Vintage:	2006
Contents:	75 cl.
Name of wine:	Vallobera Pago Malarina
Ageing:	5 months in American oak barrels
Grape variety :	100% Tempranillo

History of Brand

"Pago Malarina" is one of the most renowned vineyards of the family San Pedro, located very close to Laguardia. It has 8 ha and is planted with 23 year old Tempranillo vines. The name "Pago Malarina" has been chosen for the young wine, 100% Tempranillo, of the Vallobera range, as it is produced from grapes coming from this vineyard.

Vineyard

This wine has been elaborated with 100% Tempranillo grapes coming from the 23 year old family-owned vineyard "Pago Malarina", with 8 hectares and located close to the Medieval village Laguardia, in the heart of Rioja Alavesa. The harvest started in the first 10 days of October.

Fermentation

The grapes were destalked, crushed and fermented during 21 days at a maximum temperature of 30° C and during these days the wine was pumped over 4 times a day. The alcoholic fermentation lasted 6-7 days. Afterwards the wine was aged in new American oak barrels for 5 months and 2 months in the bottle.

Winemaker's Notes

Bright cherry red colour with purple hues. On the nose, the wine is youthful, clean, open and predominate aromas of fresh juicy fruit, red berries with mineral tones. Touch of noble tannins and vanilla tones of well integrated oak. On the palate the wine is full-bodied and reveals fine balance. The finish is rich and long with admirable persistence. The perfect accompaniment to grilled sea bream and lamb chops grilled over vine shoots. Serve at 18°C.

Awards

89 Points-R. Parker The Wine Advocate, Issue 175, February 2008.- 88 Points-R. Parker The Wine Advocate, Issue 169, February 2007.- Vallobera Tempranillo (Pago Malarina) 2001: Bronze Medal, International Wine Challenge 2003, London 2003 - Pago Malarina