

VIÑA SASTRE PAGO DE SANTA CRUZ



Technical data sheet:

Location: Pago de Santa Cruz, La Horra (Burgos)

Altitude: 814 meters

Orography: Slopes on the Douro River

Type of soil: Calcareous clay

Weather type: Continental

Types of grapes: 100% local red

Age of the vineyard: 74 years

Planting density: 2,500 feet per hectare

Type of pruning: Glass

Production per vine: 700-1000 gr.

Irrigation: No

Cultivation: Craftsman, without addiction of mineral fertilizers, herbicides, pesticides and insecticides

Alcoholic strength: 14,5°.

Breeding: 18 months

Oak type: American 100% new

Transfers: Four

Tasting analysis:

This wine has a beautiful and dense cherry color, with violet tones.

On the nose it is very complex and persistent, highlighting the maturity of the grape with aromas of red fruits in liquor, spices (nutmeg), minerals and good combination with wood (vanilla, coconut, cinnamon).

In the mouth, tasty, well armed in body, with lively tannins, wide and very long, which augurs a long life.