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PAGOS DE MOGAR

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MOGAR VENDIMIA SELECCIONADA

*Red wine D.O. Ribera del Duero
12 months in oak barrel*



MOGAR VENDIMIA SELECCIONADA (SELECTED HARVEST) is elaborated with the grapes from the best vineyards. After a long ageing in American and French barrels of very thin grain and at least one year laying down in the bottle, its tannins become rounded and ready to drink before going on sale.

TECHNICAL DATA

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|  | VARIETY | 100% "Tinta del Pais" (Tempranillo) |
|  | VINEYARD | More than 20 years old. |
|  | HARVEST | Manual, in 15 kg plastic crates. Reception of the grapes via sorting table. |
|  | WINE MAKING | Fermentation at 32°C in stainless steel tanks of 15.000 Kg. Maceration period: 25 days. |
|  | AGEING | 12 months in French and American oak barrels. |
|  | PRODUCTION | 20.000 bottles of 750 ml. |

TASTING NOTES

MOGAR VENDIMIA SELECCIONADA is a wonderful red wine, very complex and well balanced. It shows an intense and deep cherry colour, with violet glints. Ripe red berry fruits aromas are perfectly combined with elegant hints of vanilla and spices coming from very fine oak. Round and full-bodied with sweet tannins on the palate. Lingering finish, with outstanding fruity and spicy aromas that remain for a long time. A wine to really enjoy.

SERVICING RECOMMENDATIONS

This wine is recommended with meat dishes, rice, tuna fish, etc.

Please decant the wine if there is any deposit. Servicing temperature: 16-18°C