



PAISAJES Y VIÑEDOS

First Vintage: 1998

Winemaker: Miguel Ángel de Gregorio

Denomination of Origin: D.O. Ca. Rioja

Area: Briones (La Rioja)

Other wines produced: Paisajes La Pasada and Paisajes Cecias



PAISAJES VALSALADO

Vintage: 2019

Type of wine: red wine aged in barrel

Grape variety: 40% Tempranillo, 40% Garnacha, 10% Mazuelo and 10% Graciano

Grape provenance: from Valsalado plot (1.3 ha) in Villamediana de Iregua near Logroño

Type of soil: clay and gravel

Orientation: Southwest

Age of the vines: between 27 and 30 years

Plantation density: 3,100 vines per hectare

Date of harvest: as of September 23rd

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily remontages. Maceration during 20 days

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 14% Abv.

Tasting notes: It has a limpid and intense ruby colour with bright violet hues. Intense aromas of black fruits such as blackberry and red fruits such as raspberry appear on the nose, followed by spicy notes of vanilla and black pepper with a light and pleasant toasted touch. On the palate it is wide and juicy, with soft and silky tannins that spread on the palate in harmony with a refreshing sensation and hints of fresh black fruit such as freshly picked blackberries. It is elegant and voluminous, with a delicious and long finish.

Food Pairing: Perfect for grilled red meats, small game with sauce and cow and sheep cured cheeses.

Temperature of service: between 14 and 16 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel



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PAISAJES CECIAS

Vintage: 2019

Type of wine: red wine aged in barrel

Grape variety: 100% Garnacha

Grape provenance: from Cecias plot (2.4 ha) in Aguilar del Río Alhama

Type of soil: limestone marl and slate

Orientation: Southeast

Age of the vines: between 85 to 90 years old

Plantation density: 3,000 vines per hectare

Date of harvest: as of September 23rd

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily remontages. Maceration during 20 days

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 14% Abv.

Tasting notes: It has an intense and deep purple colour with bright violet hues. On the nose there are a plenty of aromas of fresh black fruits such as blackberry and plum, followed by notes of vanilla and liquorice with a slight floral touch. It has a soft and rich entry that expands in the mouth with a silky volume and very round tannins. It is juicy and tasty, full of fruity notes of cherries and blackberries and with a persistent and savoury finish that invites you to have another glass.

Food pairing: Ideal to pair with dishes of cured meats, grilled meats, stewed poultry with light sauces and soft cow cheeses.

Temperature of service: between 14 and 16 °C

Recommended glass: Old World Pinot Noir from Veritas Range by Riedel



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PAISAJES LA PASADA

Vintage: 2019

Type of wine: red wine aged in barrel

Grape variety: 100% Tempranillo

Grape provenance: from La Pasada (2.2 ha) in Briones

Type of soil: clay and gravel

Orientation: East

Age of the vines: more than 60 years old

Plantation density: 3,100 vines per hectare

Date of harvest: as of September 23rd

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily remontages. Maceration during 20 days

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 14% Abv.

Production: 2,100 bottles

Tasting notes: It has a charming ruby-red colour with bright purple hues. On the nose it is expressive and suggestive, with a wide range of aromas of red and black fruits such as cherry, currant or blackberry on a background of sweet spices such as vanilla and cloves and delicious balsamic sensations. In the mouth it is intense and tasty, with a mouth-filling texture of polished and silky tannins that caress the palate. It is elegant and balanced with lingering aromas of currants, spices, and dried fruit.

Food pairing: Ideal serve with Iberian cured meat, cheese boards, grilled meats and mountain style rice.

Temperature of service: between 14 and 16 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel
