

# FAMILIA TORRES

## 2019 PAGO DEL CIELO, RESERVA, DO RIBERA DEL DUERO

### WINERY

Familia Torres founded its first winery in Villafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

In 2004, under the visionary leadership of Miguel A. Torres, the family established its first winery outside its native Catalonia, in Ribera del Duero. Since then, the family has extended its vineyard holdings to include prized properties in Rioja (2007), Rueda (2014) and Rias Baixas (2017). The aim of Familia Torres Properties is to produce exceptional wines that reflect the unique terroirs and personality of each region.

### WINE

Pago del Cielo brings together Familia Torres work in the Ribera del Duero region over the last 20+ years, where they have been striving to achieve the maximum expression from the terroir of this land. Pago del Cielo is named in honor of its winery, which was established in 2004 and represented Familia Torres first expansion outside of Catalunya. The winery sits at DO Ribera del Duero's highest altitudes, nearly 900 meters above sea level. This wine was born from two estate vineyards of old vine Tempranillo.

### VINEYARDS

Sourced solely from Familia Torres estate vineyards from two distinct sites. The El Obispo vineyard in Piñel de Duero is planted to Tino Fino (Tempranillo) and has soils rich in limestone. The Las Tenadas vineyard in La Horra has deep clay soils and was planted to Tinto Fino and Albillo an astonishing 72 years ago.

### VINTAGE NOTES

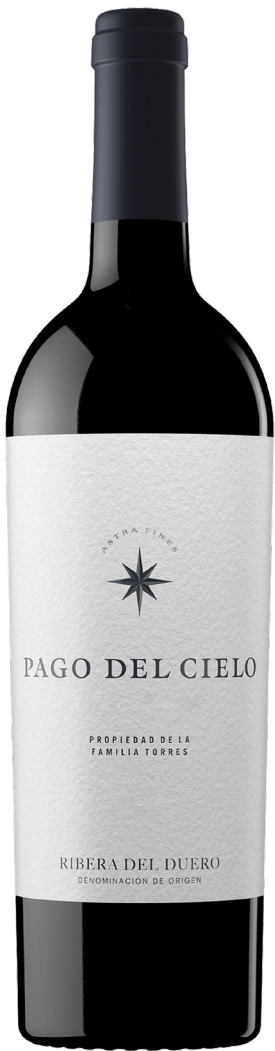
The winter was mild, and the start of summer was slightly warmer than usual. During the ripening months, from August to September, rain was infrequent and sporadic, with the average temperature more than one degree cooler than the previous year. Harvest began the first week of September. One of the high-quality vintages of the Ribera with low yields and a great balance between alcoholic and polyphenolic ripening.

### WINEMAKING

Fermentation in stainless steel tanks at 26°C with slow extraction. A small percentage of the fermentation was carried out in amphora made from the region's soil. Maceration lasting between 15-20 days.

### TASTING NOTES

Rich blue fruit accompanied by subtle mineral undertones and floral aromas of iris. Notes of dried tobacco, spice and tomato leaf add complexity. The palate showcases impressive concentration, with brooding black fruit character. The acidity is balanced, lending to a wonderful overall experience.



### VINEYARD

Region:	Castilla y Leon
Appellation:	Ribera del Duero
Soil:	The El Obispo vineyard in Piñel de Duero is rich in limestone. The Las Tenadas vineyard in La Horra has deep clay soil.
Age:	Vines between 30-72 years old
Eco-Practices:	Sustainable, Solar

### WINEMAKING

Varietals:	Tinto Fino (Tempranillo) and a very small amount of Albillo Blanco
Aging:	15 months ; 95% in French oak (40% new), 5% in amphora

### TECHNICAL DETAIL

Alcohol:	14%
Total Acidity:	5.25 g/L
Residual Sugar:	1.6 g/L
pH:	3.71