

PAGOS DE MOGAR ROBLE 2004

D.O. Ribera del Duero
Bodegas Pagos de Mogar, S.L.
Spain

Information on the Appellation – Ribera del Duero

Ribera del Duero is the modern red wine miracle of Northern Spain. Barely known in the early 1980's, it now rivals Rioja as Spain's foremost red wine region. Ribera del Duero stretches across the plain of Old Castile, and is traversed by the river Duero. At 3,000ft altitude the nights are remarkably cool: in August, it can be 95°F during the day and 54°F at night. The light and the air here have a high-altitude dryness and brightness about them, as do the wines, which have particularly lively acidity thanks to those cool nights. These are concentrated reds of remarkably intense color, fruit, and flavor – quite different in style from Rioja just 60 miles to the Northeast. The region has succeeded single-handedly with the local version of Tempranillo.

Information on the winery – Bodegas Pagos de Mogar

Bodegas PAGOS DE MOGAR is a family winery founded in 2003, run by a husband and wife team led by Enologist Soledad García. The winery is located in Valbuena de Duero (Valladolid), and borders the estate of Vega Sicilia. The winery possesses approximately 17ha of vineyards which surround the winery building. All grapes are manually harvested in 17 kg plastic crates. Once collected, the grapes coming into the winery are carefully examined manually on a sorting table. Pagos de Mogar is strictly focused on quality, keeping total winery production to just 75,000 bottles per year.

Technical Specifications

VINTAGE: 2004
VARIETAL(S): 100% Tempranillo (Tinta del Pais)
ORIGIN: Ribera del Duero (Valbuena, Valladolid)

Pagos de Mogar Roble has been made from 100% Tinta del Pais, the local adaptation of Tempranillo. It has aged 5 months in French and American oak casks. The harvest is done by hand, carefully putting the picked grapes into 17kg plastic crates and sorting them on a sorting table by hand. Only 50,000 total bottles of this wine were produced.

Tasting Notes:

Color: Deep raspberry color, clean and bright, with purple glints.
Nose: Ripe red fruit aromas and hints of vanilla and spices are evident on the nose.
Palate: Well balanced, with soft tannins, silky and elegant on the palate. Lingering finish with red fruit and coffee notes present, perfectly assembled.

Analytical Parameters:

- Alcohol (%): 14%
- Acidity: 5.2gr/l

Food Pairing:

We recommend this wine be paired with meat dishes, rice or tuna. Drinkable now or could also be laid down until 2015.

Temperature:

58° - 64° F.

Packaging:

Bottle: 750ml
Case: 12 Bottles

INTERNATIONAL WINE REVIEW (9/08): 90 points

"The 2004 Pagos de Mogar Roble is medium-dark ruby and reveals aromas of smoked meat, spice and red and black fruits. On the palate, it displays a ripe round lush mouth feel with excellent concentration, round tannins and a long-lasting finish. A lovely wine."



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