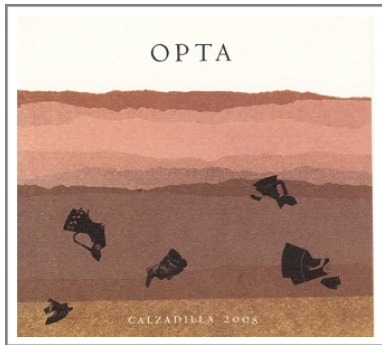


TABLE 31 IMPORTS



Opta 2017

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Appellation-Pago Calzadilla D.O.

Varietals-60% Tempranillo/20% Garnacha/
20% Syrah

Site-Serrazuela/El Fogón/Rio Mayor/Ristillo/Los
Hornos

Vine Age-25

Acres-25

Soil-Limestone/Sand

Elevation-3,280'

Yield/Acre-2.43 tons/acre

Production-30,000 bottles

Aging-French/American oak for 12m. 12m in bottle.
Unfiltered. Organic/Vegan.



THE STORY. In 1980 by the Uribe-Madero family. Pago Calzadilla is a 49 acre Pago located near Huete (Cuenca). Steep, north facing terraced slopes on the Cerra del la Pajara, consisting of numerous soil types and terroirs. Calzadilla is a Pago within the D.O. Pago Calzadilla, the only bodega in the D.O. Paula Uribe is the winemaker. **A Monopole.**

WINEMAKING/PRODUCTION. Grapes are cold macerated 3-5 days separately, then fermented in Stainless Steel in 8K liter tanks with native yeasts. Malolactic Fermentation (ML) in French barriques, blended, then aged in 300 and 500 liter French and American barrels for 12 months. Bottled unfiltered. Aged in bottle 4 years. All gravity.

TASTING NOTES. An enticing and satisfying blend of high altitude vines, showing fruity aromas of strawberry and cherries with a delightful licorice note, and an intriguing spicy background of nutmeg, clove and coffee. Beautifully balanced & refreshing supple palate and long, round finish.