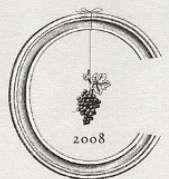


TABLE 31 IMPORTS



Calzadilla
Classic

Classic 2015

JAMES
SUCKLING
.COM

91

Appellation-Pago Calzadilla D.O.

Varietals-60% Tempranillo/20% Cabernet S./10% Garnacha/10% Syrah

Site-Bildorado/LosCosos/Serrazuela/
Ristillo/Cuatro Pinos/La Zorrera

Vine Age-Temp-22,Cab-23,Garnacha-37,Syrah-16

Acres-20

Soil-Limestone with Clay sub-soil

Elevation-3,280'

Yield/Acre-2 tons/acre

Production-25,000 bottles

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



THE STORY. In 1980 by the Uribes-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 Uribes is the winemaker. **A Monopole.**

WINEMAKING/PRODUCTION. Grapes are cold-macerated for 3-5 days separately, then fermented in stainless steel of 8,000 liter tanks with native yeasts. Malolactic fermentation (ML) in French Oak barriques, blended, then aged in 300 and 500 liter French & American oak barrels for 12 months. Bottled unfiltered. Aged up to 4 years in bodega before release. All gravity.

TASTING NOTES. Ruby red color. Intense and expressive nose with dark forest fruits, cream, marmalade, vanilla and tobacco notes. Mineral and aromatic with damp earth nuances. Velvety with live tannins, surrounding all your senses. Long finish.