



 **PAGO DE LA OLIVA**
BODEGAS Y VIÑEDOS



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DEJA VU
Rosado
Special Edition "Luz del amanecer"

DEJA VU

SPECIAL EDITION ROSE WINE
Luz del amanecer

“ Deja vu Luz del amanecer, the delicacy and freshness of a very special wine...”



2023

VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

12,5% ABV.

SITUATION OF THE VINEYARD:

5,5-hectare Pago de la Oliva, located in Tudela de Duero, 30 years old.

SOIL TYPE:

Sandy, with pebbles, very poor fertility and low production.

YIELD:

2.200 kg/Ha.

PRODUCTION:

4.300 bottles.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

The weather in 2023 was generally very favorable and consistent throughout most of the year. Although August's prolonged high temperatures caused some stress to the plants, it wasn't significant. Luckily, the rains in early September brought conditions back to ideal, resulting in an excellent and high quality harvest. The harvest unfolded seamlessly, surpassing expectations in both quality and yield.

WINEMAKING

A rosé crafted from old vines and saignée of the most exclusive reds from the Winery, our limited editions.

The must undergoes fermentation in stainless steel tanks with meticulous temperature control to achieve a spectacular light pink color, clear and bright.

The wine rests on its lees in tank at a controlled temperature until it is bottled at the ideal moment.

TASTING NOTES

Fresh as a sunrise, with a subtle presence of red fruit, strawberry, and raspberry. Elegant balsamic nuances, floral tones, and hints of sweetness.

A unique mouthfeel experience that will leave a lasting impression.

CONSERVATION

It will evolve positively in the bottle over the next 18 months. Store in a cool, dark place (10° - 14°C) in a horizontal position. Serve very cold, between 5 and 8°C.