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SÉRÉNITÉ

- DE FLORAISON -



· LIMITED EDITION ·

Time stopped

B PAGO DE LA OLIVA
BODEGAS Y VIÑEDOS

SÉRÉNITÉ

Born on a small hillside plot of land with low water retention and very low yields, a site that the entire family knows well, for us, it's magical. Its unique location within the Pago de la Oliva undoubtedly makes this small plot a 'gem'. Only the best grows here.

Only exceptional harvests allow us to craft a wine like Sérénité, where we pour all our knowledge, passion, and time into creating something special.

We hand-select grapes from the finest clusters, and everything is set in motion...

Each bottle is crafted to be savoured during a special occasion... It will be an honor for all of us to silently share in your enjoyment.

A tribute to time

*Oliva's hillside, the finest plot
Maximum care of the vineyard*

*Optimal grape ripening
Waiting until the moment arrives*

*The most delicate harvest
Cluster-by-cluster selection*

*The finest French oak barrels
A dream of 24 months*

*Bottling, the final stage
Unique bottles, limited edition*

Sérénité is a tribute to time, to tranquility, to tireless dedication... to carefully nurturing every detail. A very special edition of 666 bottles with a long aging period in the finest French oak barrels. A true indulgence to be enjoyed with serenity.



SÉRÉNITÉ

2017



VARIETIES:

Tinta del País (Tempranillo) 100%.

ALCOHOL CONTENT:

14,5% ABV.

SITUATION OF THE VINEYARD:

Pago de La Oliva covers 12 hectares, situated in Tudela de Duero, and boasts over 30 years of age. A 1-hectare plot, with a greater slope and poorer soil.

SOIL TYPE:

Sloping plot with poor, deep, clay soil, of limestone origin and low production.

YIELD:

2.200 kg/ha.

AGING:

24 months in new French oak barrels of extra-fine grain of 500 l.

BOTTLING DATE:

October 2021.

PRODUCTION:

666 numbered bottles in a luxury case.

Tudela de Duero

[Vino de la Tierra de Castilla y León]

CLIMATOLOGY

The winter began quite cold, with the wood of the vines severely parched, a change in the weather saw higher than normal temperatures in February, causing early sprouting of the vineyard. A severe frost that occurred towards the end of April resulted in a significant reduction in production and a delay in the vegetative cycle. From then on the temperature conditions were good and although the slight drought was excellent for grape development and ripening, resulting in a vintage of extraordinary quality.

PREPARATION

Cold pre-fermentation maceration 3 to 4 days below 12°C. Native selected yeasts are added. Fermentation in stainless steel tanks at a controlled temperature of 25° to 27°C, with periodic pumping over and phenolic control of the must-wine in maceration for 12 days. Malolactic fermentation in barrels and weekly stirring of lees for 6 months. Lees changed the following year and stirred weekly.

TASTING NOTES

Sérénité 2017 is a wine of great complexity, boasting a beautiful deep ruby color. Clean aromas of blue flowers and ripe fruit, with hints of toasted notes and spices. The finesse and elegance derive from both the grapes and the finest selection of extra-fine French oak barrels.

On the palate, it stands out for its elegance and silkiness, intense and balanced, with very polished tannins. A grand finale, very long and full-bodied, characteristic of great wines.

CONSERVATION

The wine was bottled without any clarification or stabilization treatment, so it is possible that over time a natural colorant sediment or tartrates may appear, which is an unequivocal sign of purity and integrity. It will evolve positively in the bottle over the next 10 years. Store in a cool, dark place (12° - 14°C) in a horizontal position.

