

PAGOS
DEL REY

D.O.Ca. Rioja

El Círculo Tempranillo

El Círculo is made from selected Tempranillo grapes – the most prestigious variety in La Rioja. This region is affected by the Atlantic climate, which along with our careful wine making, produces a complex, sweet and full bodied wine with floral aromas and blackberry flavours.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **At 15º C**

Tasting Notes

This is a bright wine with an intense ruby red colour and youthful purple tones. It carries intense aromas of red fruit. Pleasingly fresh, the palate is long, rounded and well balanced. Its finish is long with hints of black berries.

Food Pairing

A perfect supplement to Caesar salads, pasta, rice or chicken dishes.

Technical Information

The grapes are carefully selected and lightly crushed and cooled to allow for a period of maceration (48-72 hours) where the juice and the skins are in contact. Fermentation in stainless steel tanks takes place at controlled temperature between 21-23 °C.

Awards



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El Círculo Crianza

El Círculo is made from selected Tempranillo grapes – the most prestigious variety in La Rioja. This region is affected by the Atlantic climate, which along with our careful wine making processes gives birth to complex, soft and full bodied wines with floral and black fruits aromas.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Serve at 15-17º C**

Tasting Notes

An enticing soft vanilla oak aroma on the nose is complemented in he mouth by rich flours of juicy cherries and spiced red fruits. Delicate hits of coconut and chocolate add complexity to this rewarding wine.

Food Pairing

A perfect complement to pasta, rice, cheese and meat.

Technical Information

The grapes are harvested in optimal conditions of maturation. A period of cold maceration follows to extract the colour of the skins and the fruit aromas. Fermentation in stainless steel tanks takes place at a controlled temperature (25 – 28 ºC) over a period of 10-12 days. This wine is left to age for a period of 12 months in new American oak barrels.

Awards

GOLD

2023 Berliner Wine Trophy: El Círculo Crianza 2019



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El Círculo Reserva

El Círculo Reserva is made from selected Tempranillo grapes – the most prestigious variety in La Rioja. This region is affected by the Atlantic climate, which along with our careful wine making, produces a complex, sweet and full bodied wine with floral aromas and blackberry flavours.

Region

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VARIETY **Tempranillo**	STYLE **Vino tranquilo**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Serve between 16-18ºC**

Tasting Notes

Deep cherry red in colour on the nose this wine displays aromas of candied fruits, cocoa and oak. Rounded, savoury well balanced and complex on the palate, with great harmony and a long finish.

Food Pairing

A perfect partner for all kinds of meat, cured cheeses and roasts.

Technical Information

The grapes are carefully selected and handpicked before embarking on the maceration process for 8 days to allow the skins to be in contact with must. Must is then fermented at a controlled temperature (26-29 ºC) for 8 to 12 days. This ensures that the wine acquires its characteristic colour and polished tannins. Finally the wine is aged for 18 months in new American oak barrels before resting quietly in bottles to ensure complete maturity for 18 months.

Awards

GOLD
2022 Berliner Wine Trophy: El circulo Reserva
SILVER
2022 Mundus Vini: El circulo Reserva