

PAGOS
DEL REY

D.O. Ribera del Duero
409

The days go by, one after another, until, finally, the great day arrives! The calendar stops at 409 days, exactly the number for which our wine stays in its oak barrels, resting in the cellar of our Pagos del Rey winery in Olmedillo de Roa, at the heart of Ribera del Duero.
A wine that exemplifies the best of each grape, the best of each barrel, the best of each cooper … the result of all this is a complex, round wine with nuances of red fruit mixed with spicy and elegant smoky notes. Its persistence in the mouth will reveal a wine full of sensations.

Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine regions. Located in Spain's northern plateau, this region covers four Castile and León provinces – Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Between 16-17ºC**

Tasting Notes

Bright ruby red with touches of violet. Aromas of blackberries and blueberries with subtle notes of toast and spices from the oak barrels. On the palate, plenty of soft round tannins, a well-integrated acidity and complex. A very well balanced wine and a persistent and pleasing finish.

Food Pairing

A wonderful accompaniment to roast lamb, spinach and meat croquettes, suckling pig and beef chops with pepper.

Technical Information

The grapes from old and young vines macerate separately for three days. The young grapes ferment at very low temperature to extract as much fruit and expressive floral aromas as possible; whilst the grapes from the old vines are fermented at 26-28 ºC to ensure optimal expression. This ensures its characteristic colour and tannins. Finally, the wine ages for 409 days in French oak barrels before bottling.

Awards

92 POINTS
2024 James Suckling: 409 2022
90 POINTS
2025 IWC: 409 2023
DOUBLE GOLD
2025 CWSA Best Value: 409 2023
2025 VINESPAÑA: 409 2023
GOLD
2025 Japan Wine Challenge: 409 2023
2025 Berliner Wine Trophy: 409 2023