



Pagos de Peñafiel Crianza

The Crianza Pagos de Peñafiel is made carefully from old vines being 100% Tempranillo. The grapes are sourced from vineyard sites raging from 45m and 42 years old. It ages for 14 months in oak barrels. Predominate complex aromas very subtle and a pleasant aftertaste.

Our Tasting

Visual: Cherry purple and raspberries whic has intense fruity creamy oaky notes and juicy tannins.

Olfatory: Very elegant, predominantly complex aromas and dry finish.

Gustatory: A pleasant aftertaste leaves it light and very subtle.

Country

Spain

D.O. / Area

Ribera del Duero

Producer

Hijos de Antonio Polo

Type

Red Wine

Grape

100% Tempranilo

Aging

18 Months in Oak Barrels 29 Months in the Bottle

Alcohol

14,5%

Bot/cx

12

Not available in

New Jersey, New York

Awards



Brussels World Contest Gold Medal

1edal 2



Decanter Silver Medal



Zarcillo Awards Silver Medal



PAGOS DE PEÑAFIEL

CRIANZA

HIJOS DE ANTONIO POLO
RIBERA DEL DUERO
Denominación de Origen