

Xavier Flouret™

Pavo Real 2005



WINEMAKER
WINERY
APPELLATION
COUNTRY
GRAPE VARIETAL

Nuria Peña Albillo
Bodegas Santa Eulalia
Ribera del Duero
Spain
Tempranillo



HISTORY

Bodegas Santa Eulalia was founded in 1950 as the first vineyard in the Ribera del Duero area of Burgos. In 1988, Bodegas Santa Eulalia joined with the Frutos Villar family that had been in the wine business since 1900. Together they now grows vines on 253 hectares of land.

TERROIR

The soil is made of alternating layers of limestone, marl and chalk. Vines get more than 2400 hours of sunlight every year and are planted on hills that measure as high as 911 meters and in valleys between 750 and 850 meters high. The climate is Mediterranean Continental with low rainfall, dry summers with temperatures up to 40°C and long harsh winters that reach temperatures as low as -18°C

VITICULTURE & VINIFICATION

The 32-year old vines are planted at a density of 1,200 vines per hectare which yields 30 Hl / hectare. The fermentation is controlled in stainless steel vats with malolactic fermentation in oak barrels.

AGEING

In oak barrels for 14 months on the lees and the in bottles over 12 months.

VINTAGE

2005 experienced warm temperatures with healthy conditions. Harvest was done on September 23. The vintage 2005 is characterized by high levels of polyphenols. The wine is well structured and complex.

STYLE

Eye: Cherry red with hints of brick red.
Nose: Coconut, vanilla, toffee and spices, reminiscent of matured red berries.
Palate: Harmonic, long and tasteful.

FOOD PAIRING

This full-bodied yet versatile red wine will pair great with grilled and roasted meats. A must-have for cheese as well.

WHEN TO DRINK

Now and up to 10 years, all year long.

TECHNICALS

Alcohol: 14.3%, Total acidity: 4.88 g/l, PH: 3.74, Residual sugar: 1.5 g/l

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