

Evolet 2015 (Red Wine)



Pago el Almendro was founded in 2007 by Oscar Hernando. He is a high-energy chef/sommelier/restauranteur who cooks, farms his own vineyard and vegetables and makes wine.

Focused on the largely unknown region of Valtiendas, which is located immediately southwest and at higher elevation than its more famous neighbor, Ribera del Duero. Hernando farms two vineyards, each with truly unique soils and aspects. The higher elevation offers pure chalky and a climate so marginal that harvest often waits for the first freeze of the Autumn.

Appellation	D.O.P. Vino de Calidad de Valtiendas
Grapes	100% Tempranillo, from 20 year old vines
Altitude / Soil	900-950 meters / iron-rich, chalk with lots of large surface stones
Farming Methods	Traditional methods
Harvest	Hand harvested into small boxes
Production	Hand sorted bunches were destemmed prior to fermentation in stainless steel tanks
Aging	Aged for 6 months in 500L French oak barriques
UPC / SCC / Pack	8437003760433 / 8437003760297 / 12

Reviews:

“The 2015 Evolet bottling from Aurelio Cabestrero is produced from twenty-five year-old tempranillo vines, planted in a chalky vineyard at a fairly high altitude for the region, reaching up to nine hundred meters above sea level. The 2015 vintage offers up a sappy young bouquet of black cherries, black plums, cigar smoke, dark chocolate violets and a touch of spicy oak (despite the wine being raised entirely in used casks). On the palate the wine is ripe and full-bodied, but nicely light on its feet for Ribera del Duero, due to the cooler nights at elevation. The finish is long, focused and nicely balanced, with fairly modest tannins and fine length and grip. This is a very good example that offers up fine value. 2018-2030+.” **90 points** *View from the Cellar*; Issue #78 – December 2018

