



López Cristóbal Bagús

(bah-GOOS)

The flagship wine of one of the greatest estates in Ribera del Duero, Bagús is simply stunning. Made from 90+ year-old Tempranillo vines, the depth and complexity of this wine rivals virtually anything made on the Iberian peninsula. The confidence of the winemaking is thrilling – intense notes of charred leather, Ethiopian coffee beans, steeped rhubarb, and black-strap molasses emanate from the glass, lingering in the nose for minutes at a time.

 LOCATION	Castilla y León, España. <i>(Ribera Del Duero)</i> 50 hectares. 800 meters.	 SOIL	Limestone, with some clay.
 ESTATE	López Cristóbal. <i>(LO-peth kreeth-TOH-bahl)</i>	 VINE	Traditional bush pruning (90+ years old). 2,300 vines per hectare. 0.5 bottle per plant average yield.
 WINEMAKER	Galo López. <i>(GAH-lo LO-peth)</i>	 VINIFICATION	21 day maceration in stainless steel.
 VARIETALS	100% Tempranillo.	 BARREL	1st passage French and American oak.
 RESIDUAL SUGAR	1.2 grams per liter.	 MATURATION	14 months in the barrel. 12 months in the bottle.
 ACIDITY	5.0 grams per liter.	 VINTAGE PRODUCTION	100 cases.
 ALCOHOL	13.5% by volume.	 FOOD PAIRING	Aged Manchego cheese and T-bone steak.

