

# **WINE AWARD INTERNATIONAL 2023 - winter**

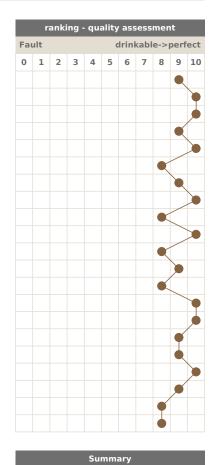
# **PAGO FLORENTINO**

Winery: Bodegas Arzuaga Navarro, S.L.

rated 05.03.2023

Total points	91	AWARD: GOLD
Category	red wine	
Vintage	2019	
Primary grape / grape varieties	Cencibel	
Quality	DOP	
Country - region	Spanien - Castilla - La Mancha	
Alcohol in vol.%	13,50	
Residual sugar in g/l	1,25	
Acid in g/l	6,35	
Sulphur free/total in mg/l	31,00	
Aged in	Wooden barrel	

		an	alys	sis -	inte	ensit	ty a	sses	sme	ent		
little->clearly significantly recognisable												
	0	1	2	3	4	5	6	7	8	9	10	
Clarity										•		
Violet - Red - Brown							•					
Color intensity												
fruity								•				
spicy												
phenolisch												
helle rote Kirsche									•			
Lakritze									•			
Intensity									•			
Sweet			•									
Acid - gustatory						_	•					
Acid Irritation (haptic)												
Salty, mineral / extract												
Bitter		•										
Astringency						_	•					
Phenole / tannin												
Alcohol impression							•					
CO <sup>2</sup>		•										
Intensity / volume							_	•				
Length / finish												
Balance						•						





reductive oxidative	
modern traditionel	

	exaltation											
ittle much	0	1	2	3	4	5	6	7	8	9	10	

stylistics 0 1 2 3 4 5 6 7 8 9 10 0 1 2 3 4 5 6 7 8 9 10

	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10
	P	nter	ntial		Stat	tus-	ano	h	est-	hef	nre



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## Description

A multitude of di[]erentiatednuances, intertwining theripe red fruit with thearomas of roasted co[]ee,black fruits and roasted.

## Food-Pairing

Rice or white meats as well to accompany powerful snacks with red meats grilled or baked withoutmany spices. An ideal wine to enjoy chocolate desserts. It is recommended to serve at temperature of  $17^{\circ}C$ .