



PAGO FLORENTINO

rated 05.03.2023

analysis - intensity assessment											
	0	1	2	3	4	5	6	7	8	9	10
Clarity										9	
Violet - Red - Brown							6				
Color intensity										9	
fruity								7			
spicy								7			
phenolisch							6				
helle rote Kirsche									8		
Lakritze									8		
Intensity									8		
Sweet			2								
Acid - gustatory							6				
Acid Irritation (haptic)								7			
Salty, mineral / extract									8		
Bitter		1									
Astringency							6				
Phenole / tannin									8		
Alcohol impression							6				
CO ²		1									
Intensity / volume								7			
Length / finish										8	
Balance						5					

[illegible]

modern - - - traditionel

little - - - much

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

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

Potential	Status-quo	best-before
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WINE SYSTEM
TRUST YOUR SENSES

WINE AWARD INTERNATIONAL 2023 - winter

PAGO FLORENTINO

Winery: Bodegas Arzuaga Navarro, S.L.

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Description

A multitude of differentiated nuances, intertwining the ripe red fruit with the aromas of roasted coffee, black fruits and roasted.

Food-Pairing

Rice or white meats as well to accompany powerful snacks with red meats grilled or baked without many spices. An ideal wine to enjoy chocolate desserts. It is recommended to serve at temperature of 17°C.