

Arzuaga Navarro Pago Florentino

ARZUAGA



Cencibel



LA MANCHA



14% ABV



GENERAL INFORMATION

Pago Florentino 2020 is produced from the finest grapes of the Solana estate, located in Malagón, La Mancha. For this vintage, the vineyard is certified organic, marking a significant milestone in the wine's evolution. The entire vineyard surrounds the winery at the foot of a hill, naturally protected by a northern mountain range and oriented south toward two natural lagoons.

The climate is extreme and continental, with winter temperatures below 0°C and summer peaks exceeding 40°C. The soils consist of a surface layer of pebbles, ensuring excellent drainage, underlain by slate that acts as a natural water reservoir, providing balance and resilience to the vines.

TASTING NOTES

The wine displays a pale straw-yellow color with subtle golden highlights. On the nose, it reveals ripe stone fruit, citrus, and floral notes, accompanied by hints of brioche and a gentle mineral undertone from its lees aging. On the palate, it is full-bodied, fresh, and well-structured, with a harmonious balance of fruit, acidity, and a touch of creamy texture. The finish is long and elegant, leaving a clean impression of citrus and stone fruit. Food pairings include seafood, rich fish such as salmon or cod, white meats, vegetable creams, and mild cheeses. Serving temperature: 8–12°C.