

Vino de Pago Rio Negro

A new Vino de Pago has been approved. **Vino de Pago Río Negro**. in the region of Castilla–La Mancha. The area is located on the Rio Negro Plateau, with vineyards planted at 940 to 1,000 metres.

The area has a warm continental climate with some Mediterranean influences, and clay soils.

Vino de Pago Río Negro is approved for the production of dry red wines and dry white wines.

Vino Blanco/Gewürztraminer):

Permitted grape Gewürztraminer (100%)

Minimum alcohol 12%

Production requirements:

Grapes must be de-stemmed and a minimum 50% must undergo pre-fermentation skin contact. Vinification at low temperatures, around 15c.

Ageing requirements: Must be aged on the lees (in stainless steel or oak) for a minimum of 3 months; followed by a minimum of 1 month in bottle.

Vino Tinto:

Wines may be single varietal or blends

Permitted grapes: Cabernet Sauvignon, Merlot, Syrah, Tempranillo, and/or Tinto Fragoso

Minimum alcohol 13%

Production requirements:

All grapes, whether de-stemmed or whole cluster must undergo a cold soak prior to fermentation for a period of between 3 and 21 days

Ageing requirements: Minimum total ageing 11 months, 5 months must be in oak followed by a minimum of 6 months in bottle

Bodegas Finca Río Negro is the sole producer.

Now a total of 27 Vinos de Pago

March 2025