



PAGOS DE ARAIZ CRIANZA

Pagos de Araiz Crianza is the result of a delicate winemaking process; each varietal is aged separately in French and American oak barrels before the final 'coupage' is selected. After bottling the wine rests for several months before going on sale. All of the grape varieties come from our Pagos de Araiz estate; 250 Ha of on average 20 year-old estate vineyards that grow on sloping hills with sandy silt soil with pebbles.

VARIETALS

Tempranillo 30%, merlot 30%, syrah 20% y cabernet sauvignon 20%.

WINEMAKING

The harvest arrived at the winery, the grapes were then separated from the clusters and transferred to vats. Temperatures and times were closely monitored in the pre-fermentation stage. Alcoholic fermentation involved daily pigeage and remontage. In order to optimize the extraction process, the must was left in contact with the skins for 15 days at controlled temperature, never exceeding 28°C. After racking, malolactic fermentation took place in stainless steel tanks and then the wine was transferred to French and American oak barrels to be aged for 11 months.

TASTING NOTES

COLOUR: Intense, bright red.

AROMA: Ripe red fruit aromas, plums and raisins with light balsamic touches.

PALATE: The palate is full and moreish. The taste is round and fresh, with clean fruit and a long, persistent finish.

Pagos de Araiz Crianza expresses the origin of this land (Olite, Navarra), delicately crafted to reflect the strength of the varietals grown on our estate. Easy to drink and to pair with any dish from the Mediterranean diet.

Origin: D.O. Navarra.

Type of Wine: Crianza red wine.

Alcohol Content: 14,5 % vol. Approx.

Serving Temperature: 18° C.

Aging Potential: 5 years.