



PAGOS DE ARAIZ ROBLE

Pagos de Araiz Roble is a oaked red wine that has been chosen "The Best Red Oaked Wine" of the D.O. Navarra and also it has been awarded with the Gold Medal in the International Awards Virtus.

VARIETALS

Tempranillo 50%, merlot 30% and grenache 20% grown on the Pagos de Araiz estate. The vineyards are 20 years old and grow on rolling hills with clay-loam soils containing pebbles and stones.

WINEMAKING

Each varietal is processed separately in order to obtain the different aromatic and flavour profiles of each varietal and its level of ripeness. Fermentation and maceration last 15 days at controlled temperatures, involving daily pumping-over and plunging.

After malolactic fermentation, the wine spends on average 6 months in American oak barrels.

TASTING NOTES

COLOUR: Intense cherry-red, high robe. Clean and bright.

AROMA: Aromas of fresh red fruit with mild toasted notes.

PALATE: The palate is full and moreish, with a silky texture. Fruity, spicy tannins reflect persistence on the palate.

This wine expresses the origin of the land of Navarra, it is crafted with great care to define the youth and strength of the varietals grown in our estate.

Easy to drink and great to pair with the Mediterranean diet.

Origin: D. O. Navarra.

Alcohol Content: 14,5 % vol. Appox.

Serving Temperature: 18 ° C.

Aging potential: 3 years.