



Pagos de Araiz Joven

Pagos de Araiz Joven wine is made with grapes from vineyards owned by the winery on the Pagos de Araiz estate, grown using integrated agriculture methods and in large part organic agriculture. The vineyards are on average 20 years old and lie on rolling slopes with sandy, silty, rocky soil.

VARIETALS

Tempranillo 60% and grenache 40%.

WINEMAKING

Alcoholic fermentation lasted 15 days with daily pigeage and remontage. Temperature was strictly controlled to never exceed 26°C. Malolactic fermentation then takes place in stainless steel tanks before the final coupage. The wine was then clarified and bottled.

TASTING NOTE

COLOUR: Intense cherry red, high intensity with purple edges.

NOSE: Aromas of ripe, red fruits, clean and intense.

PALATE: This wine is moreish and balanced due to its freshness, with a clean fruit flavour and a silky finish. Easy to drink and attractive.

This wine expresses the origin of this land of Navarra, it is made with painstaking care to define the youth and strength of the Tempranillo and Grenache varieties grown on this estate. This wine is very easy to drink and pairs perfectly with any dish from the Mediterranean diet.

Origin: D. O. Navarra

Type of wine: Young red wine

Alcohol Content: Approx. 14,5 % vol.

Aging Potential: 3 years

Serving Temperature: 15-16 ° C.