



PAGOS DE ARAIZ CRIANZA

Pagos de Araiz Crianza is characterised by a delicate elaboration process. Each grape varietal is processed separately in French or American oak barrels. After that, the selection of the final 'coupage' that will evolve in the bottle, where it will rest for several months before going on sale. All of the varietals come from the Pagos de Araiz estate, covering a total of 240 hectares of estate vineyards of on average 20 years of age and grown on rolling slopes of 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: Bright and intense red, high expression.

AROMA: Aromas of ripe red fruit, plums, raisins and preserves with a slight balsamic touch.

PALATE: The palate is full and moreish. The taste is round, fresh and easy right up to the long and persistent finish.

Pagos de Araiz Crianza expresses the origin of this land (Olite, Navarra). Made with painstaking care, this aged wine defines the strength of these four varietals of grapes grown on the estate. This wine offers many moments to be enjoyed and pairs well with any dish in the mediterranean diet.

Origin: D.O. Navarra.

Type of Wine: Crianza red wine.

Alcohol Content: 15 % vol.

Serving Temperature: 18° C.

Aging Potential: 5 years.

Suitable for vegetarians and vegans.