



PAGOS DE ARAIZ ROBLE 2019

Pagos de Araiz Roble is made with grapes from the winery's own estate, cultivated following integrated farming methods and mainly using organic farming practices. The vineyards are on average 20 years old and grow on rolling slopes with sandy, silty, rocky soil.

The 2019 harvest was lower yielding than the previous vintage due to a wet winter, followed by a warm and dry spring and summer. This led to an early vegetative cycle. Ripening was complete and homogeneous, although harvest dates were slightly earlier.

VARIETALS

50% tempranillo, 30% merlot and 20% grenache from the Pagos de Araiz estate.

WINEMAKING

Each varietal is processed separately in order to obtain different aromatic and flavour profiles, depending on each varietal and its level of ripeness. Alcoholic fermentation lasts 15 days with daily pigeage and remontage. Temperature is controlled to never exceed 28 degrees. Malolactic fermentation then takes place in stainless steel vats before aging for five months in American oak barrels.

TASTING NOTES

COLOUR: Bright and intense cherry red, high intensity.

AROMA: Fresh red fruit aromas, clean and intense. Notes of vanilla and roasted coffee.

PALATE: The palate is ample and moreish, clean fruit, long and balanced with a silky finish.

This wine expresses the origin of the land of Navarra, delicately crafted to define the youth and strength of these varietals grown on our estate.

Pagos de Araiz Roble is very easy to drink and pairs perfectly with the Mediterranean diet.

Origin: D.O. Navarra.

Type of Wine: Oak Red.

Alcohol Content: 15 % vol.

Serving Temperature: 15-16° C.

Aging potential: 5 años.

Suitable for vegetarians and vegans.