



PAGOS DE  
ARAIZ



NAVARRA  
DENOMINACIÓN DE ORIGEN

## PAGOS DE ARÁIZ ROBLE 2009

### Notes

This wine is made up of selected grapes from our 300 hectare vineyards surrounding Pagos de Aráiz winery which production does not exceed 5,000 kg/ha. and which were picked at their optimum ripeness level.

### Appellation

D. O. NAVARRA

### Coupage

60% Tempranillo, 30% Cabernet Sauvignon and 10% Graciano

### Winemaking

The harvesting based on fresh and mature grapes profile depending on different plot features.

Fermentation and maceration at controlled temperature stainless steel tanks for each variety separately in order to obtain the best qualities.

Afterwards malolactic fermentation, the wine is raked into American and Eastern European oak barrels during 5 months.

### Tasting

**Colour:** medium to high colour intensity with marked violet tint.

**Nose:** the wine has an aromatic nose, we can distinguish cherry pulp, blackberry and liquorice, in harmony with caramel and vanilla.

**Palate:** pleasant in mouth, round, sweet attack which continues on the mid-palate, with hints of fruit assembled with roasted and toast flavours and an spicy accent from its aging. Long and intense aftertaste.

**Alcohol content:** 14% Vol. **Format:** 750 ml. **Serving temperature:** 18° C

**Ageing capacity:** 6 years approximately.

