



PAGOS DE  
ARAIZ



NAVARRA  
DENOMINACIÓN DE ORIGEN

## PAGOS DE ARÁIZ ROSADO 2010

### Comments

Monovarietal coupage of classic Grenache grapes, carefully selected from our own 300 hectares vineyard. Grape production does not exceed 4,500 Kg./Ha.

### Origin

D. O. NAVARRA

### Coupage

100% Grenache

### Winemaking

The mild and dry climate in 2010 and the strong contrast of day and night temperatures have given to this wine an elegant expression.

Made following the traditional method of maceration and vat bleeding by gravity. The grapes are destemmed and after a brief maceration period the must is extracted using the bleeding method. This must is slowly fermented at controlled temperature in stainless steel tanks. The wine remains on lees for a month, after which it is racked and blended before bottling.

The production of this wine is limited to 30,000 numbered bottles.

### Tasting

*Colour:* bright red colour with hints of violet.

*Nose:* intense and very fresh nose with raspberry and grenadine fruit aromas, reminiscent of caramel, aniseed and fine pastries.

*Palate:* pleasant on the palate, gourmand glint, strong red fruit flavours. Harmonious and well balanced in the mouth with a long lasting acidity which offers an elegant freshness.

### Food Pairing

It is excellent with rice, white meat and all kinds of fish.

It achieves a perfect integration of flavours and textures with all types of starters, "tostas", vegetable dishes, etc.

Alcohol content: 13,5% Vol.    Size: 75 cl.    Serving temperature: 8-10° C

