



SILENTIUM

*Envejecido
en Roble*

Type:
Aged in Oak

Winery:
BODEGAS CASTILLEJO DE ROBLEDO, S.A.

Appellation:
D.O. RIBERA DEL DUERO

Grape variety:
100% Tinto fino

Tasting Data:
Young red wine aged on fine lees 5 months
and bottled 3 months.
Cherry-red colour with purple hues,
very clean and bright.
Broad bouquet with sensations of ripe fruit
harmonically matched with wood.
Mouth fruity and fleshy with sweet,
lively tannins and notes of wood.
As a result, a flavourful and wide wine.



SILENTIUM
 ROBLE
 Tempranillo 100%
 5 meses en barrica de roble
 Temperatura de Servicio, 16°-18°
RIBERA del DUERO
 Denominación de Origen
 Elaborado y embotellado por
 Bodegas Castillejo de Robledo S.A.
 Castillejo de Robledo - Soria - España
 R.E.: 8086 50 00 Producto de España
 L-7007 CONTIENE SULFITOS
 75cl. CONTAINS SULFITES 13,5% Vol.
 8 437003 721700

COSECHA
 2018
 2CDP 789066
RIBERA
 DUERO

SILENTIUM
*Envejecido
 en Roble*

Wine: *Trademark:*
 Silentium
Appellation:
 Ribera del Duero (D.O.)
Wine type:
 Aged in oak
Alcoholic graduation:
 13 % By Vol.

Grape: *Vineyard origin:*
 Partner's vineyard
Grape variety:
 100% Tinto fino (Tempranillo)
Vineyard yield:
 5500 Kg/Ha.
Soil type:
 NW orientated slope. Rain fed cultivation.
 Clay loam soil.
Altitude:
 980 m.

Elaboration: *Harvesting:*
 Traditional harvesting by hand.
Fermentation:
 Controlled fermentation between a
 22° and 26°C.
Maceration:
 48h of cold stabilization
 and at least 10 days.
Malolactic fermentation:
 Spontaneous, without additions at 22°C.

Ageing: *Time in casks:*
 3 months.
Casks age:
 2 or 3 years
Type of oak:
 60% French, 40% American
Bottle ageing:
 3 months

Serving temperature: 18° C