

# andarivel

**Crianza**

**Type:**  
Crianza

**Winery:**

Bodegas Castillejo de Robledo

**Appellation**

D.O. RIBERA DEL DUERO

**Grape Variety:**

100% Tinto fino

**Tasting data:**

Red wine that has been raised on its own lees for 12 months in oak barrels and 6 months in bottle.

Cherry red in color with thin layer tile rims.

On the nose it is intense, balanced, with hints of red fruits and spicy aromas due to its aging in oak.

Tasty into the mouth, structured, with good persistence and elegance.





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Crianza

Wine:

**Trademark**

Andarivel

**Appellation**

Ribera del Duero D.O.

**Wine Type**

Crianza

**Alcoholic Graduation**

14% By Vol.

Grape:

**Vineyard Origin:**

Partner's vineyard

**Grape Variety:**

100% Tinto fino (Tempranillo)

**Vineyard yield:**

Less than 5.500 kg/ha.

**Soil Type:**

NW oriented 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**

48 h of cold stabilization and at least 10 days

**Malolactic fermentation**

Spontaneous, without additions al 22°C

Ageing:

**Time in casks**

12 months

**Casks age**

2 or 3 years

**Type of oak**

60% French, 40% American

**Bottle ageing**

6 months

Serving temperatura: 18°C