

BODEGAS



CASTILLEJO  
DE ROBLEDO

# COYPES

Barrica



**Type:**

Aged in Oak

**Winery:**

Bodegas Castillejo de Robledo

**Appellation**

D.O. RIBERA DEL DUERO

**Grape Variety:**

100% Tinto fino

**Tasting data:**

A young wine raised on its own lees for 3 months in oak barrels.

Cherry red with nuances and intensity.

On the nose it is intense, with aromas of berries and ripe black fruits. In the mouth it is smooth, velvety and meaty, with a long aftertaste memory.

# CORPES

## Barrica



**Wine:**

**Trademark**

Peñalagua

**Appellation**

Ribera del Duero D.O.

**Wine Type**

Aged in oak

**Alcoholic Graduation**

13,5% By Vol.

**Grape:**

**Vineyard Origin:**

Partner's vineyard

**Grape Variety:**

100% Tinto fino (Tempranillo)

**Vineyard yield:**

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**

3 months

**Casks age**

2 or 3 years

**Type of oak**

60% French, 40% American

**Bottle ageing**

3 months

**Serving temperatura:** 18°C