




PEÑALAGUA
c r i a n z a

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.



Wine: *Trademark*
 Peñalagua
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