




PEÑALAGUA
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.


PEÑALAGUA
 b a r r i c a



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