



BODEGAS

CASTILLEJO
DE ROBLEDO


ROBLEDAL
de Corpes

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.



ROBLEDAL

de Corpes

Crianza



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