



BODEGAS

CASTILLEJO
DE ROBLEDO



ROBLEDAL

de Corpes

*Envejecido
en Roble*

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.



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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