



SILENTIUM

expresión

Type:
Selection

Winery:
BODEGAS CASTILLEJO DE ROBLEDO, S.A.

Appellation:
D.O. RIBERA DEL DUERO

Grape variety:
100% Tinto fino

Tasting Data:
Young red wine aged on fine lees
18 months in oak cask and bottled 12 months.
Deep cherry-red colour with bluish hues that
show its body and longevity.
In nose it reveals itself as powerful and intense.
Its bouquet complexity shows us ripe red fruits,
liquorice and some floral hints accompanied
by those aromas typical from the ageing,
vanilla, coffee, cocoa with toffee or coffee
with milk sensations.
Upon entry into mouth is powerful and
well structured, it is full-bodied and round.
A depth and involve long-lasting finish
with a long background.



Wine: _____ **Trademark:**
Silentium
Appellation:
Ribera del Duero (D.O.)
Wine type:
Selection
Alcoholic graduation:
13'80% By Vol.

Grape: _____ **Vineyard origin:**
Partner's vineyard
Grape variety:
100% Tinto fino (Tempranillo)
Vineyard yield:
Less than 4000 Kg/Ha.
Soil type:
NW orientated slope. Rain fed cultivation.
Clay loam soil.
Altitude:
980 m.

Elaboration: _____ **Harvesting:**
Traditional harvesting by hand.
Strict vineyards selection.
Fermentation:
Controlled fermentation between a
26° and 28°C. Small INOX. Deposits.
Maceration:
48h of cold at 15 °C
at least 21 days.
Malolactic fermentation:
Spontaneous, without additions at 22°C.
New american oak cask.

Ageing: _____ **Time in casks:**
18 months.
Casks age:
100% new
Type of oak:
60% French selection,
40% American medium toasted.
Bottle ageing:
12 months minimum

Serving temperature: _____ 18° C