



PAGOS DE ARAIZ JOVEN

Pagos de Araiz Joven is made with grapes from the winery's own estate, cultivated following integrated farming methods. The vineyards are on average 20 years old and lie on rolling slopes composed of sandy, silty, rocky soil.

VARIETALS

Tempranillo 60% and grenache 40%

WINEMAKING

Alcoholic fermentation lasted 15 days with daily pigeage and remontage. Temperature was strictly controlled to never exceed 26°C. Malolactic fermentation took place in stainless steel tanks before the final coupage. The wine was then clarified and bottled.

TASTING NOTE

COLOUR: Intense cherry red, very bright with great intensity.

NOSE: Delicate aromas of fresh red fruits, clean and intense.

PALATE: Moreish and balanced on the palate. Fresh and fruity with a silky finish.

This wine expresses the origin of the land. It is made with exquisite care to reflect the youth and strength of the Tempranillo and Grenache varietals grown at Pagos de Araiz. This wine pairs perfectly with any dish in the Mediterranean diet.

Origin: D. O. Navarra.

Type of wine: Young red wine.

Alcohol content: 14 % vol. Approx.

Serving temperature: 18 ° C.