



SEÑORÍO DE CASTIBERRI CRIANZA

This wine is painstakingly made by working separately with different varieties and depending on each grape variety, using French or American oak barrels. Afterwards, the final 'coupage' of the vintage is selected and goes on to evolve in the bottle where it shall spend several months before going on sale. All of the varieties come from estate vineyards of on average 22 years old and grown on rolling slopes in sandy silt soil with stones.

VARIETALS

Tempranillo 30%, merlot 30%, syrah 20% y cabernet sauvignon 20%.

WINEMAKING

The harvest arrived at the winery, the grapes were then separated from the clusters and transferred to vats. Temperatures and times were closely monitored in the pre-fermentation stage. Alcoholic fermentation involved daily pigeage and remontage. In order to optimize the extraction process, the must was left in contact with the skins for 15 days at controlled temperature, never exceeding 28°C. After racking, malolactic fermentation took place in stainless steel tanks and then the wine was transferred to French and American oak barrels to be aged for 11 months.

TASTING NOTES

COLOUR: Intense and bright red.

NOSE: Red fruit and plum aromas, accompanied by subtle balsamic and herb aromas.

PALATE: Full, moreish palate. The taste is round, long and persistent. Great aromatic complexity.

This Señorío de Castiberry Crianza defines the strength of the four grape varieties grown on the estate. This wine can be drunk on many occasions and pairs well with any dish from the Mediterranean diet.

Origin: D.O. Navarra.

Type of Wine: Crianza red wine.

Alcohol Content: 15 % vol.

Serving Temperature: 16° C.

Aging Potential: 5 years.

Allergens: Contains sulphites.