



## SEÑORÍO DE CASTIBERRI ROBLE

Señorío de Castiberry Roble is made with grapes from our estate vineyards, a good part of which are organically grown. These vineyards are on average 22 years old and are grown on rolling slopes in sandy silt soil with stones.

### VARIETALS

50% tempranillo, 30% merlot and 20% grenache.

### WINEMAKING

Each varietal is processed separately to obtain different aromatic and taste profiles according to each varietal and its ripening process. Alcoholic fermentation takes 15 days, with daily remontage and pigeage. Controlled temperature to never exceed 28°C. Then malolactic fermentation in stainless steel tanks before going on to be aged for 5 months in American oak barrels.

### TASTING NOTES

**COLOUR:** Bright and intense cherry red.

**NOSE:** Clean and intense aromas of fresh red fruit with mild vanilla and cocoa notes.

**PALATE:** Clean, fruit flavour. Full, long and balanced with a silky finish.

This wine expresses the origins of the land of Navarra, made with great care to define the youth and strength of the varietals grown on our estate. This wine is easy to drink and pairs perfectly with the Mediterranean diet.

**Origin:** D.O. Navarra.

**Type of Wine:** Oak Red.

**Alcohol Content:** 15 % vol approx.

**Serving Temperature:** 15-16° C.

**Aging potential:** 5 years.

**Allergens:** Contains sulphites.