



PAGOS DE  
ARAIZ



NAVARRA  
DENOMINACIÓN DE ORIGEN



#### **Pagos de Araiz Blaneo**

Vuosikerta; 2015

Alue; **D.O. Navarra**

Rypäle; **100 % Syrah**

Alkoholi; 14,5 %

Väri; **intensiivinen sinipunainen, melkein musta**

Tuoksu; **pehmeä, täyteläinen, hillomainen, mustaherukkaa, balsamicoa ja mausteita.**

Maku; **täyteläinen, tasapainoinen, pehmeä, silkkinen, voimakas, raikas ja luonnollinen.**

Tarjoilulämpötila; 18 °C

Ikääntymispotentiaali; nautitaan nuorena

Kypsytytys; 10 kk tammessa

Ruokasuositus; **Grilliruoka**

Viinitilan tarina alkoi kun The Masaveu perhe mietti miten he voisivat yksinkertaisesti tuottaa parasta viiniä joka on kaikkien saatavilla. Miksi laadukas ja hyvä maku kuuluu vain muutamalle valitulle.

Luotiin nuorekas, moderni, innovatiivinen Pagos de Araiz. Jos vieraillet tilalla voit huomata sekoituksen totuutta ja unelmaa, kun tulevaisuus ja menneisyys kohtaavat tämän päivän.

Navarran alue missä viinitalo sijaitsee tunnetaan eritoten Garnacha rypäleestä ja suurin osa alueesta sitä viljeleekin. Mutta Pagos de Araiz viljelee myös seuraavia rypälelajikkeita; Tempranillo, Merlot, Graciano ja Cabernet Sauvignon.



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## PAGOS DE ARÁIZ BLANEO 2014

### Notes

Two vineyard slopes, situated at between 360 and 380 metres above sea level, enjoying a continental climate with an Atlantic influence and boasting two different soil types; the lower area has a Sandy loam texture whilst the higher plots have calcareous clay soils, provide an ideal environment for the Syrah varietal. Production does not exceed 4,000 Kg/Ha. The 2014 vintage has been marked by the mild weather in Spring and Summer and a warmer Autumn than in previous years, awarding excellent quality fruit and an optimum sanitary level.

Apellation  
D. O. NAVARRA

Coupage  
100% Syrah

### Winemaking

Fruit from our best plots was hand-picked and placed in 12 kg boxes. On arrival at the winery the grapes were newly selected and washed before vatting. Alcoholic fermentation and maceration took place in stainless steel tanks at low temperatures for 18 days, carefully extracting the fruit's noble elements before undergoing malolactic fermentation in French oak casks. After racking, the wine was matured in French and American fine-grain Bordeaux style casks for 10 months. The stabilization process was completely natural, no physico-chemical techniques were involved.

### Tasting

Colour: intense, displaying a dense purple colour.  
Aroma: the aroma fully expresses the plurality of the land. Aromas of red and exotic fruits, violet and floral nuances and a touch of blackcurrant, together with balsamic, spicy and elegant toasty notes. This wine is complex, balanced and fresh. Aeration brings out new sensations, the fruit becomes increasingly more present and complex.  
Palate: Full palate. The powerful attack reflects strong personality, whilst the mid-palate is elegant, intense and velvety. Long and complex aftertaste.  
Lively, fresh and mature.

Only 3,300 bottles of this unique monovarietal have been produced.

Alcohol content: 14,5% Vol. Format: 750 ml Serving temperature: 18 °C

MASAVEU ● BODEGAS

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