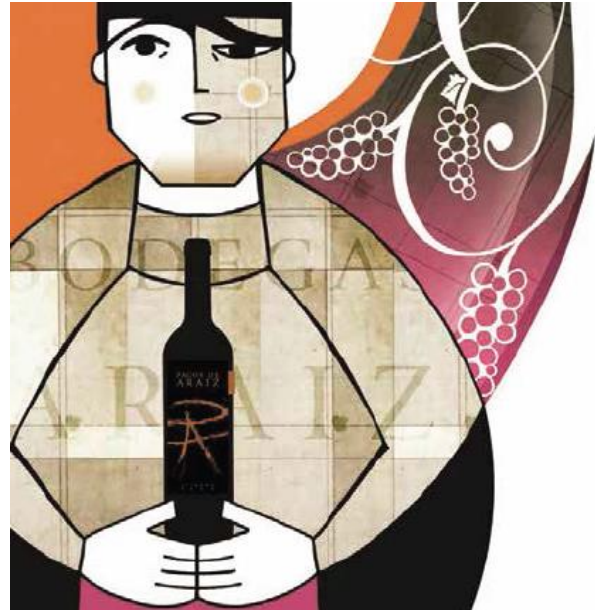




PAGOS DE  
ARAIZ



NAVARRA  
DENOMINACIÓN DE ORIGEN



### **Pagos de Araiz Crianza**

Vuosikerta; 2014

Alue; **D.O. Navarra**

Rypäle; **Syrah, Tempranillo, Merlot ja Cabernet Sauvignon**

Alkoholi; 14 %

Väri; **ruskeaan taipuva syvä punainen**

Tuoksu; **Tasapainoinen, elegantti. Raikkaita punaisia marjoja, villi boysenmarjaa ja karpaloa, vuoriston yrttejä ja pippuria**

Maku; **Harmoninen ja raikas viini, jossa miellyttävä rakenne ja loistava tasapaino. Tanniinit tasapainottavat loppua kohti ja jälkimaussa löytyy hieman mausteita.**

Tarjoilulämpötila; 18 °C

Ikääntymispotentiaali; 12 vuotta

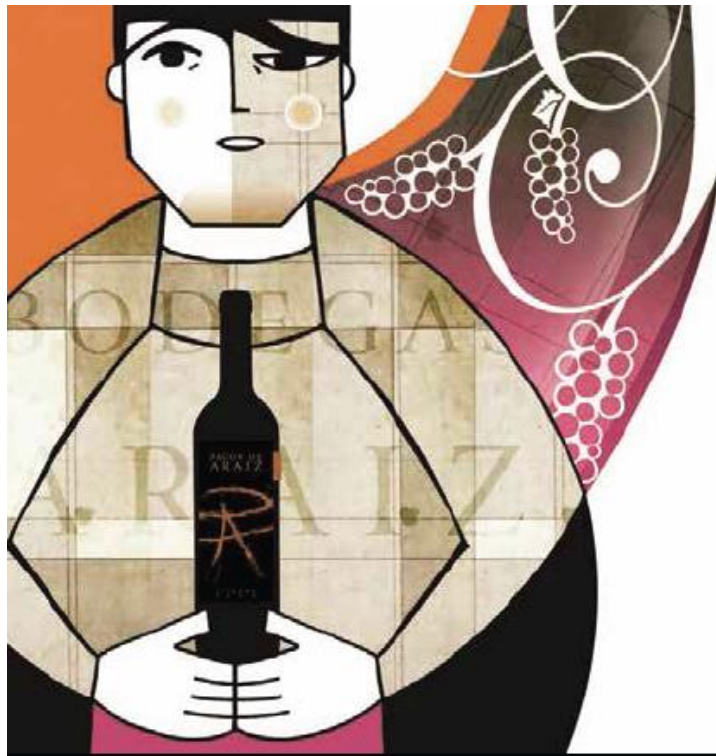
Kypsytytys; 11 kk tammessa

Ruokasuositus; **Liha ruoat laidasta laitaa**

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 CRIANZA 2014

### Notes

2014 was a warm year with a normal level of rainfall. The mild and damp summer awarded a calm vegetative cycle, allowing the grapes to ripen progressively.

Four varietals, grown in the estate's vineyards (250 has.) using the integrated agriculture method, were chosen to make PAGOS DE ARAIZ CRIANZA 2014:

- Merlot: grown in deep, clay loam soil, limited production top quality fruit.
- Tempranillo: selected from different plots according to their profile, balanced, with medium vigour and good potential.
- Syrah: grown in higher plots with clay-lime and clay-loam soils.
- Cabernet-Sauvignon: this varietal adapts perfectly to the estate's climate which enables this grape to continue its ripening process up to the end of October or beginning of November.

### Appellation

Olite - D. O. NAVARRA

### Coupage

Syrah, Merlot, Tempranillo and Canernet - Sauvignon.

### Winemaking

The grapes were harvested and taken to the winery where they were separated from the stems and incubated, then temperature and time were strictly controlled during the pre-fermenting stage. Great care was employed during alcoholic fermentation, optimizing the extraction process during maceration when the must was in contact with the grape skins, for around 12 days on average. After racking, the wine underwent malolactic fermentation in French and American oak casks for 11 months. Finally, aging was completed in stainless steel tanks for 6 months, prior to bottling.

### Tasting

Colour: medium-high robe, intense red tone, lively, and bright.

Aroma: The nose is complex. Fresh aromas of red fruit, wild blackberries and cranberries give way to more intense aromas of black liquorice, mountain herbs and pepper, subtly interlaced with the mild and sweet toasty aromas acquired during barrel aging.

Palate: A harmonious and fresh wine with an escalating mid palate, pleasant texture and outstanding balance. The enveloping finish offers mature tannins and the aftertaste is surprising with hints of spice.

Alcohol content: 14% Vol.    Format: 750 ml.    Serving temperature: 18 °C  
Aging potential: 12 years.

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