



# SILENTIUM

*expresión*

**Type:**  
Selection

**Winery:**  
BODEGAS CASTILLEJO DE ROBLEDO, S.A.

**Appellation:**  
D.O. RIBERA DEL DUERO

**Grape variety:**  
100% Tinto fino

**Tasting Data:**  
Young red wine aged on fine lees  
18 months in oak cask and bottled 12 months.  
Deep cherry-red colour with bluish hues that  
show its body and longevity.  
In nose it reveals itself as powerful and intense.  
Its bouquet complexity shows us ripe red fruits,  
liquorice and some floral hints accompanied  
by those aromas typical from the ageing,  
vanilla, coffee, cocoa with toffee or coffee  
with milk sensations.  
Upon entry into mouth is powerful and  
well structured, it is full-bodied and round.  
A depth and involve long-lasting finish  
with a long background.



**Wine:**

**Trademark:**

Silentium

**Appellation:**

Ribera del Duero (D.O.)

**Wine type:**

Selection

**Alcoholic graduation:**

13'80% By Vol.

**Grape:**

**Vineyard origin:**

Partner's vineyard

**Grape variety:**

100% Tinto fino (Tempranillo)

**Vineyard yield:**

Less than 4000 Kg/Ha.

**Soil type:**

NW orientated slope. Rain fed cultivation.

Clay loam soil.

**Altitude:**

980 m.

**Elaboration:**

**Harvesting:**

Traditional harvesting by hand.

Strict vineyards selection.

**Fermentation:**

Controlled fermentation between a 26° and 28°C. Small INOX. Deposits.

**Maceration:**

48h of cold at 15 °C

at least 21 days.

**Malolactic fermentation:**

Spontaneous, without addictions at 22°C.

New american oak cask.

**Ageing:**

**Time in casks:**

18 months.

**Casks age:**

100% new

**Type of oak:**

60% French selection,

40% American medium toasted.

**Bottle ageing:**

12 months minimum

**Serving temperature:**

18° C