



SILENTIUM

Reserva

Type:
Reserva

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 16 months in oak cask and bottled 20 months. Deep cherry-red colour iodized hues transparencies, clean and bright. Intense and good balanced bouquet with attractive red and black fruits marmalade, toffee and coffee sensations. Lively and tasty mouth with sweet hints of concentrated fruit accompanied by chocolate, liquorice, cocoa, ... Velvety and balsamic finish.





SILENTIUM

Reserva



Wine:

Trademark:

Silentium

Appellation:

Ribera del Duero (D.O.)

Wine type:

Reserva

Alcoholic graduation:

14 % By Vol.

Grape:

Vineyard origin:

Partner's vineyard

Grape variety:

100% Tinto fino (Tempranillo)

Vineyard yield:

Less than 5000 Kg/Ha.

Soil type:

NW orientated slope. Rain fed cultivation.

Clay loam soil.

Altitude:

980 m.

Elaboration:

Harvesting:

Traditional harvesting by hand.

Careful vineyards selection.

Fermentation:

Controlled fermentation between a 26° and 28°C.

Maceration:

48h of cold at 15 °C

at least 21 days.

Malolactic fermentation:

Spontaneous, without addictions at 22°C.

Ageing:

Time in casks:

16 months.

Casks age:

New

Type of oak:

50% French selection,

50% American medium toasted.

Bottle ageing:

20 months

Serving temperature: 18° C