



## Product Information

Area : Navarra

Wine style : Red

Varietal : Merlot, Tempranillo

Style : Dry

## Description

The aim of Bodegas Pago de Cirsus is to make 100 percent singleestate wines of the very highest quality.

The estate, located just outside the village of Ablitas in Navarra, runs along a canal at an altitude of 220 metres and enjoys a continental climate with high summer temperatures reaching between 30-40°C. The 135 hectares of southerly vineyards are planted with Merlot, Tempranillo, Syrah, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc and small grain Muscat.

The average yield per hectare is intentionally reduced to approximately 4,000-4,500 kilos, which is much lower than what is regulated by the region ' s control board. The result is excellent quality grapes with good colour that produce elegant wines with body and powerful structure.

## Terroir/Vinification

Climate Continental

Geology heavy clay, marl, loam, gravel, and sand

Vinification 50% Merlot, 30% Tempranillo and 20% Syrah. Following manual selection, the grapes are destemmed, crushed and cold macerated for four days at 8° C before undergoing fermentation in temperature-controlled stainless-steel deposits

Aging 90% French & 10% American Oak for 9 months

## Accolades