TECHNICAL SHEET

VENDIMIA SELECCIONADA

Pago de Cirsus
BODEGA

TECHNICAL DATA

SYRAH
CABERNET SAUVIGNON
MERLOT

14,5 % Vol.

12 months
FRENCH OAK
BARRELS

D.O.P. Bolandin
VINO DE PAGO

RED WINE

HARVEST PERIOD:
Late September to early October.

HARVEST:
Night-harvested by machine.

VINIFICATION & AGEING:
Aged for 12 months in French oak barrels.



TASTING NOTES

Cherry red with subtle ruby reflections and a violet rim. Aromas of ripe fruit, red berries, plum, dark ripe berry, cocoa, creamy oak and walnut. Fruity and long on the palate, with freshness and concentration, velvety tannins, and a well-structured, balanced medium body.

VINEYARD

Grown on our own Finca Bolandín, a 150 hectare estate in the municipality of Ablitas, southern Navarra, at 395 m.a.s.l.

BOTTLE FORMATS

0,75 L.
1,5 L.

100% estate-grown grapes. Vinification and bottling carried out entirely within the denomination. Vineyard and winery on the same estate.

RECOGNITIONS

91 puntos Tim Atkim
91 puntos Vivir el Vino
90 puntos Robert Parker
91 puntos James Sucklin
91 puntos Guía Peñín
90 puntos Gilbert & Gaillard