



Viejo Mundo

Roble

WINEMAKING

CLAY AND LIMESTONE SOIL
MANUAL HARVEST, CLUSTER SELECTION
100% TEMPRANILLO
A MINIMUM OF 4 MONTHS IN AMERICAN
AND FRENCH OAK BARRELS
18 DAYS OF SOAKING AND ALCOHOLIC FERMENTATION

SERVING TEMPERATURE

BREATHING TIME: 5 MIN
TEMPERATURE: 15 °C

TASTING NOTES

CHERRY RED COLOUR. CLEAN AND BRIGHT
FRESH ON THE NOSE WITH WILD RED BERRY FRUITY
AROMAS, YOGHURT AND VIOLET IT IS ROUND WITH
CREAMY ENTRY HARMONIOUS BALANCE OF ACIDITY,
SWEETNESS AND BITTERNESS OAKY, SPICY FLAVOURS,
CINNAMON AND TOBACCO BALANCED AND SILKY

