

ACÓN ROBLE:

A GENTLE, FRUITY & WELL BALLANCED YOUNG, LIGHTLY OAKED WINE

Vintage:

2013

D.O.:

Ribera del Duero

Calification:

Good

VINYARDS:

General:

Vineyard selection in Castrillo de la Vega (Bu).

Altitude:

Orientation:

Northwest – Southeast.

Soil:

Calcareous and clayey with river stones.

Grape Varity: 100 % Tinto Fino (Tempranillo).

Yield:

28,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 18 Kg Cold pre-fermentation maceration for 48 h.

Controlled alcoholic fermentation at 26° C and back-fermentation maceration for 12 - 15 days.

Racking by tasting.

Aging for 5 months in oak barrels (fine grain): French (40%), American (30%) and Central European (30%).

Bottled in October 2014.

PRODUCTION:

60.000 bottles of 750 ml. / 600 bottles of 1500 ml

TASTING NOTES:

Color: Deep dark-cherry red with marked purple hues. Nose: Fresh and intense with attractive blackberry and

raspberry hints. Spicy and toasty background with hints

of toffee, coffee and vanilla.

Mouth: Powerful, lively and tasty, with attractive hints of ripe

fruit accompanied by chocolate, liquorice and cocoa.

Finish: Enveloping and persistent.

ANALYSIS:

Alcohol:

14,50 % Vol.

pH:

3,80

Total Acidity: 4,70 g/l

Dry Extract:

28 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 15°C - 16°C.

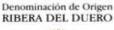
It is the ideal accompaniment for pasta, iberian cold cuts, poultry

and all kind of roasted or grilled meet.

Potential: 2 - 5 years.

AWARDS:

Silver Medal at International Wine Guide Awards 2014







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