

DAMA DEL LAGO ROBLE

TEMPRANILLO

WINE MAKING

Tempranillo 100%

Stainless steel vats with temperature control.

Maceration: 18 days (with diary delestages and pumping over)

Fermentation: 28° C during 10-12 days.

Contains sulphites.

AGEING: 3 months in new American and French oak barrels.

TASTING NOTE

Well-layered cherry red colour with garnet glints. Intense aromas of black wild fruits and featuring hints of vanilla. Clean and freshy on the palate, with well-armonised sweet tannins, this is a full-flavoured wine that has a lingering finish.

MATCHING

Cheese and grilled meat.

SERVING TEMPERATURE:

14-16°C

Dama del Lago



Tempranillo Roble



Denominación de Origen
Product of Spain



Dama del Lago



Tempranillo Roble



Denominación de Origen
Product of Spain

LOGÍSTICS:

Bottle bordeaux nova green - cork nomacor light.

Bottle bar code: 84142193082081/Bottle measures 7,52x7,52x30,05-1,25 Kg.

Case of 6 bts. Bar code:18414219308205/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25; lines per palet 4-Cases per palet 100

