

Vacceos



ROBLE

DO: RUEDA

GRAPE VARIETY: 100% TEMPRANILLO

WINE MAKING:

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:

4 months in new oak barrel American.

TASTING NOTE:

Ruby red colour, clean and brilliant with purple glints. On the nose, it is intense with aromas of black wild fruits (mulberry and blackberry). On the palate, it is soft and silky, well balanced with a lingering finish.

MATCHING: Codfish, cheese or beef.

SERVING TEMPERATURE: 14-16°C



LOGISTICS:

Bottle bordelesa nova green; natural cork

Bottle bar code:8414219203701 Bottle measures 7,52x7,52x30,05-1,25 Kg.

Case of 6 bts. Bar code: 18414219203708/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,45 Cases per line 25; lines per palet 4-Cases per palet 100.