

CASA MARIA



ROBLE

VINO DE LA TIERRA DE CASTILLA Y LEON
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:

5 months in new American 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



LOGISTICS:

Bottle bordeaux nova green – cork nomacor light.

Bottle bar code: 8414219203602/Bottle measures 7,52x7,52x30,05-1,25 Kg. Case of 6 bts. Bar code:18414219203609/Measures: 228x152x302-7,5 Kg. Palet 0,8x1,20x1,37 Cases per line: 25 lines per palet 4-Cases per palet 100.