

TORREDEROS ROBLE

Region: Ribera del Duero.

Variety: 100% Tempranillo.

Winemaking pre-fermentation cold grapes, alcoholic fermentation, malolactic fermentation in French and American oak barrels during 5 months, bottling and rest for 3 months prior to its release

Alcohol: 14 % Vol. Total acidity: 4,37 g/l PH: 3,84. Acidity: 0,51 g/l Total SO2: 67 mg/l.

Tasting Notes:

Vision

IV

TORREDEROS

ROBLE

Powerful intense red color with cherry and cardinal nuances. High layer.

In nose

Aromatic, balsamic and spicy aromas. Red fruits are well integrated with wood aromas.

In mouth

Elegant and round wine, red fruits, spices and vanilla hints. Very caracteristic of Ribera del Duero region.

Service Temperature: 14 - 16°C.

Pairing with white meats, blue fish and the typical lamb plate cooked on the grill and roasted in this area.



www.torrederos.com