



## ROBLE

### 4 MONTHS IN OAK BARREL

#### *Technical data*

<i>LOCATION</i>	<i>Vineyards in La Horra. Family property</i>
<i>ALTITUD</i>	<i>810 Meters above sea level.</i>
<i>FLOOR</i>	<i>Clay</i>
<i>VARIETY</i>	<i>100% Tempranillo</i>
<i>WEATHER</i>	<i>Continental</i>
<i>AGE</i>	<i>25 years. Biodynamic and Sustainable</i>
<i>PERFORMANCE</i>	<i>2,50 Kg / Strain</i>
<i>CULTURE</i>	<i>Natural, Without Mineral Fertilizers, Without Herbicides</i>
<i>OENOLOGIST</i>	<i>Juan Ayuso Arenillas</i>
<i>AGING</i>	<i>For 4 Months in Oak Barrel</i>
<i>BARREL</i>	<i>100% American Oak Barrel.</i>
<i>CORK</i>	<i>Diam3 44 mm</i>
<i>PRODUCTION</i>	<i>100,000 Bottles 750 ml / Year. Available in Magnum</i>
<i>CONTAINERS</i>	<i>Boxes of 6 and 12 bottles of 750 ml.</i>

#### *Sensory analysis*

*Cherry color, with pretty purple trim, very bright.*

*The nose is very powerful and complex, intense aromas of fresh red fruit and clean, light roasted and mineral sensations.*

*The palate is sweet, fruity and fresh, with fine tannin and well integrated into the wine, with a long and persistent finish.*