

# A Arrocal



## Arrocal Roble

### TYPE OF WINE

Young red wine.

### PRODUCTION AREA

D.O. Ribera del Duero (Burgos, Spain).

### GRAPE VARIETY

97% Tempranillo  
2% Cabernet Sauvignon  
1% Merlot

### VINEYARD

Own vineyards, "Los Morenillos" state 30 years old trellis vines situated in loamy and clay soils, 850 M.A.S.L. with age-controlled strains over its production.

### VINIFICATION

Manual harvest in 16 kg. boxes. Maceration and fermentation during 12 days at 20° C of temperature controlled by water showers in strain steel tanks of 16.000L. At the end, we separate the skins from the wine, in order to preserve its freshness and fruityness.

### AGEING

8 months in 3 year old barrels (80% french & 20% american).

### PRODUCTION

100.000 bottles.

### FILTERING OR CLARIFYING

Very light process of filtering or clarifying.

### SERVING TEMPERATURE

15 - 16° C.

### % ALCOHOL

14% vol.

### WINEMAKER

Isaac Fernández Montaña

### BOTTLE CAPACITY

75 cl.



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### TASTING NOTES

#### COLOR

Deep red cherry color with purple hints at the rim. Bright and clear.

#### AROMA

High intensity. Lovely bouquet of plums, cherries, touch of mint, cocoa powder, a bit of wild fennel, a very good touch of soil and a still good foundation of spicy oak from the used casks.

#### PALATE

It has a silky, pleasant. With medium-high body and soft tannins. Fresh and long finish. Well balanced.

#### PAIRING

With good acidity and structure, it can be the ideal complement to any starter, from cured cheeses to poultry and grilled fish, pasta and rice dishes.

