

VALREINAS ROBLE

D.O. RIBERA DEL DUERO



ORIGEN:

We select the grapes from our Valdomingomartín estate located in the municipality of Nava de Roa (Burgos). A vineyard planted in 1989 at an altitude of 820 meters with clay-loam soil and the presence of limestone.

VARIETY:

100% Tempranillo or Tinta del País

VINEYARD:

- Pruning type: bush vine and trellised.
- Planting density: 2,200 vines/hectare.
- Yield per vine: 2.5 kg.

ELABORATION:

Alcoholic fermentation at 28°C to preserve the fruit aromas and color. Malolactic fermentation in barrels and stabilization until bottling.

AGING:

4 months in barrels, 50% American oak and 50% French oak.

ALCOHOL CONTENT:

14% Vol.

FORMAT:

750 ml bottle.

SERVING TEMPERATURE:

14°C. - 16°C.

PAIRING:

Suitable to pair with aged cheeses, oily fish, red meats, and any grilled dishes.

TASTING NOTES

- Sight: Displays a high-layered burgundy color, very clean and bright.
- Nose: This wine is intense, straightforward, and balsamic, with a predominant integration of black fruits and subtle toasts from the barrel.
- Palate: It is broad, round, with an elegant progression, and a aftertaste reminiscent of roasted notes.

AWARDS AND RATINGS:

2023.

- Valreinas Roble 2021. 91 Points Guía Peñín.
- Valreinas Roble 2021. 90 Points Tim Atkin.
- Valreinas Roble 2021. 92 Points Gourmet Wine Guide 2024



VALREINAS VIÑEDO Y BODEGA

