

BOADA ROBLE

Grape Variety: Tempranillo (Tinta del Pais)

Denomination of Origin: D.O. RIBERA DEL DUERO

Vineyard age: 20 - 30 years old

Barrel ageing: 6 months in American and French oak barrel

Wine-making:

Hand harvested. Double sorting, first in the vineyard and then in the cellar. De- stemming. Lengthy maceration (12days).

Alcoholic fermentation controlled at 28°C (82°F) in concrete vats. Malolactic fermentation. Fining and racking and bottling.

Tasting Notes:

It has an attractive cherry-red colour with blue purple tints.

Complex on nose with ripe red berry fruit aromas (mulberries and redcurrants) together with subtle complex aromas coming from the oak (vanilla, spices and roasted coffee beans). Full bodied on the palate with a soft, velvety texture. It has a long finish with wild red berry fruit and vanilla flavours coming through at the end.

Food Pairings:

It is perfect to enjoy with all kinds of meat (especially red and game meats), sausages, pasta dishes and any kind of cheese.

- Consumption temperature: 14 - 16 °C
- Storage temperature 12-18°C
- Shelf life: during the next 7 years from the printed date
- Contains sulfites
- Suitable for vegans.



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