

andarivel

Roble

Type:
Aged in Oak

Winery:
Bodegas Castillejo de Robledo

Appellation
D.O. RIBERA DEL DUERO

Grape Variety:
100% Tinto fino

Tasting data:
Aged for 5 months on fine lees in oak barrels and 3 months in bottle.
Cherry red with violet hues.
Powerful aroma that combines ripe fruit with wood in good harmony.
On the palate, it is fruity and meaty, with sweet and lively tannins in the background, resulting in a tasty and broad wine.



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Roble



Wine:

Trademark

Andarivel

Appellation

Ribera del Duero D.O.

Wine Type

Aged in oak

Alcoholic Graduation

14% By Vol.

Grape:

Vineyard Origin:

Partner's vineyard

Grape Variety:

100% Tinto fino (Tempranillo)

Vineyard yield:

5.500 kg/ha.

Soil Type:

NW oriented slope. Rain fed cultivation. Clay loam soil

Altitude:

980 m.

Elaboration:

Harvesting

Traditional harvesting by hand

Fermentation

Controlled fermentation between a 22° and 26°C

Maceration

48 h of cold stabilization and at least 10 days

Malolactic fermentation

Spontaneous, without additions al 22°C

Ageing:

Time in casks

3 months

Casks age

2 or 3 years

Type of oak

60% French, 40% American

Bottle ageing

3 months

Serving temperatura:

18°C