



BRACAMONTE ROBLE

GRAPE VARIETY	100 % tempranillo (Tinta del País)
APELLATION	D. O. Ribera del Duero
AGE OF THE VINEYARD	20 – 30 years
OAK AGEING	6 months
ORIGIN OF OAK	50% American 50% French
BOTTLE AGEING	Minimum 12 months
CONSUPTION TEMPERATURE	17º – 18º C
CONSUMING TIME	Drink now or lay down for 4-6 years.
WINE-MAKING	Hand harvested. Only made from excellent quality crops. Double sorting, first in the vineyard and then in the cellar. De-stemming. Alcoholic fermentation at 28°C and malo-lactic fermentation in stainless steel vats. Fining and racking. Aged in oak barrels.
TASTING NOTES	Attractive dark cherry-red colour with blue-purple tints. Powerful on the 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). Fullbodied on the palate with a soft, velvety texture. A long finish with wild red berry fruit and vanilla flavours coming through at the end.
FOOD PAIRINGS	Perfect with all kinds of meat, especially charcuterie, red meats, game and vegetables stews, as well as cured and semi-cured cheeses.

PRESENTATION

Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Blue capsule made of tin, 29 mm x 55 mm.

OTHER ITEMS

RESIDUALS VALUES
Ocratoxina A: <1ppb
Contains Sulphites

* According to CEE Regulation Nº 123/2005

Writed : Quality Department

Checked : Export Department

Approved : General Manager