

LOPEZ CRISTOBAL

BODEGAS



LOPEZ CRISTOBAL Roble

HISTORY OF THE WINE

The LOPEZ CRISTOBAL Roble is a wine produced from grapes of our own vineyards (we have 50 Ha. and we elaborate only the grapes from our vines: we do not wine wine either grapes to another producers).

The average age of the vines for this wine is 20 years old. The yield is around 40 hectoliters per hectare.

The ageing is made during 3 months in oak casks (70% French, 30% American) and 3 months in bottle.

TECHNICAL FILE OF THE WINE

Grapes Varieties: 90% Tinta del País, 5% Merlot., 5% Cabernet-Sauvignon.

Tasting: Brilliant red cherry colour, showing its youth with some purple glints. An attractive and clean nose, very fruity (strawberry, raspberry, ...) with hints of floral aromas. Fresh, round and powerful on the palate. There is a good balance between fruit and oak. Special sweet ripe tannins. A wine ready to drink now or over the next two years.