



Fuentespina

ROBLE 2008



DESCRIPTION:

Fuentespina Roble is a young wine from D.O. Ribera del Duero elaborated 100% of Tempranillo grapes from 35 years old vines in our winery:

Bodegas Fuentespina by José Manuel Corrales.

WINERY AND VINEYARDS:

Bodegas Fuentespina, S.L. was founded in 1994, we purchased the old cooperative of Fuentespina (Burgos) renovating completely the winery with the most modern equipments. We started to make a very exhaustive selection of the grapes and to use the most modern advanced techniques of elaboration, becoming one of the most important wineries of the area in a short time, basically for elaborating excellent wines with the best price. We control 385 ha of vineyards on small plots in the prestigious area of Ribera del Duero (20 ha. of the are more than 90 years old) with limited yields. We make a deep control and tracking of the vineyard before the growth cycle starts.

In our barrel hall we age the wines in different types of oak casks (American, French and East-European) to obtain a different character in each style of wine elaborated.

ELABORATION:

The grapes used in the elaboration of this wine are rigorously controlled for hygiene standards, quality, acid content and pH value. After the grapes are de-stemmed and crushing, a cold film maceration is carried out at 5°C for a period of 72 hours to obtain the maximum potential from the primary aromas. They are fermented in stainless steel tanks between 18°C and 22°C for 10 days. When the alcoholic fermentation ends the wine is racked to make the malolactic fermentation. It will be bottled after 4 months ageing in American oak barrels.

TASTING NOTE:

Intense violet red colour. Very expressive on the nose, hints of red and black fruits mixed with tones of vanillas, milky and roasted aromas. Pleasant, enveloping, full bodied and well structured in the mouth, with a fresh, long-lasting end.

RECOMMENDATION:

Red meats, lamb, small game and semi-cured cheeses.

SERVICE TEMPERATURE: 16°C



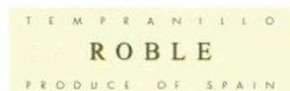
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ANALYSIS:

Alcohol:	13,85 %
Volatile Acidity gr./l.:	0,42
Total acidity gr./l.:	5,1
SO ² Free mg./l.:	32
SO ² Total mg./l.:	55
PH:	3,46
Residual Sugar gr./l.:	2,1



PACKAGING AND LOGISTIC:

Fuentespina Roble 750 ml.

EAN Bottle: 8412934323100
Bottle Measures: 31 x 7 cm
Bottle Weight: 1300 gr.
Type of closure: Natural Cork

EAN Case (6 bottles): 8412934723108
Case Measure: 24 x 16 x 30 cm
Case Weight: 8 kg.
100 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
25 cases / layer
Pallet Weight: 985 kg

EAN Case (12 Bottles): 8412934723108
Case Measure: 32 x 24 x 32 cm
Case Weight: 16 Kg.
60 cases / Pallet EURO (0,80 x 1,20 x 1,75 m.)
12 cases / layer
Pallet Weight: 985 kg

