

# Bodegas de los Rios Prieto

## PRIOS ROBLE



This wine is made with only Tempranillo grapes all of which come from Pesquera 40 year old vineyards. It is hand picked and the exclusive climate of the area gives our wine a good balance authenticity.

It underwent a ten day fermentation at a controlled temperature.

This wine aged in American oak barrels for six months and physical or chemical treatment was used.

### Tasting

**Grape Variety:** Tempranillo 100%

**Sight:** It has a lively and deep gooseberry colour with a touch of violet and deep undertones. It is the perfect frame for a wine whose structure and freshness are the ones a "Joven roble" is expected to have.

**Nose:** It has a powerful, clear bouquet. Cherries, strawberries, blackberries and gooseberries made up the profile of this monovarietal Tempranillo wine, it has also a hint of brioche and parfum. While in the glass you can also feel well-seasoned and stewed fruit. High roasted bouquets of toffe and mokka as well as toasted almonds and hazelnuts can also be felt in the mouth.

**Taste:** In the mouth it tastes smooth and fresh, soft tannins, a tasteful post taste and it is longlasting in the mouth. Like most wines coming from Pesquera it allows us to keep it in the bottle for a long time.

**Suggested temperature:** 16-20°

**Accompanying dishes:** All kinds of meats.