

Dominio de la Abadesa



ROBLE



VARIETAL: 100% Tempranillo

WINEMAKING:

Grown in mineral soils that are a mixture of gravel, stone and red clay, situated at elevations between 800-900 meters, or over 2700 feet the average vine age of our Roble vineyards is between 35 and 40 years of age. Tempranillo at this altitude takes on very different characteristics, with thicker skins to protect the fruit from cold nights and warm days, as well as an ability to mature at a slower rate as well as ripen evenly. Our “Roble” or Joven wine is aged for 3 months in American oak.

ALCOHOL: 13.5 % Alc. by Vol.

AGEING:

Our “Roble” or Joven wine is aged for 3 months in American oak.

TASTING NOTES:

Deep cherry red color with violet tinges on the meniscus. On the nose primary aromas of red fruit and toasted oak are notable. The mouthfeel is ample with medium body and a harmonious balance between the fruit, oak and delicate acidity that evolves into a lengthy finish.

PAIRING:

Pairs perfectly with various tapas, aged cheeses, and cured meats like jamón Iberico, as well as lamb and other game meats.

Ribera del Duero

DENOMINACIÓN DE ORIGEN