

BUENOS DIAS

2014

Name of Wine: CUNE ROBLE
Type of wine Red Wine
Region of Production: Ribera del Duero
Year: 2014
Vintage Rating: Good
Grape Varieties: 100% Tempranillo

Bottle Type: Bordeaux
Case / Bottle Size : C/ 6 75cl

Alcoholic Volume: 13,5 % Vol.
Total Acidity: 4,39 gr/l
pH: 3,77
Volatile Acidity: 0,5 gr/l

WINEMAKING

Grapes harvested from vineyards owned by the winery situated in the town of Anguix. Age of vines 20 to 30 years old. Clay-limestone slopes. Altitude 800 meters. Traditional wine making process, with a pre-fermentative maceration at low temperatures. 10 days of maceration. Malolactic fermentation in stainless steel tanks at control temperatures. Aged for 5 months in American oak barrels.

VINTAGE / HARVEST DESCRIPTION

The growing grapes cycle began a few days earlier (10 days in advance compared to historical averages), later to go slowly approaching the normal cycle in the area. The weather was decisive throughout the cycle of the vine, which went smoothly, without serious adverse weather conditions. Thanks to the hard performance of growers and winemakers of the Appellation of Origin, the 2014 harvest was exceptional in terms of quantity and quality. The grapes arrived at the winery in impeccable sanitary conditions, presenting a great organoleptic quality as a result of good final maturation, especially produced during the second half of September.

TASTING NOTE

Purple colour. The nose shows complex aromas which are perfectly assembled black fruit, with aromas of oak, nuts, and spices. As it crosses the palate is very fleshy and creamy, with a nice tannin, which gives us an idea of the longevity of the wine. Perfect pairing with spicy meats, game, stews, etc.



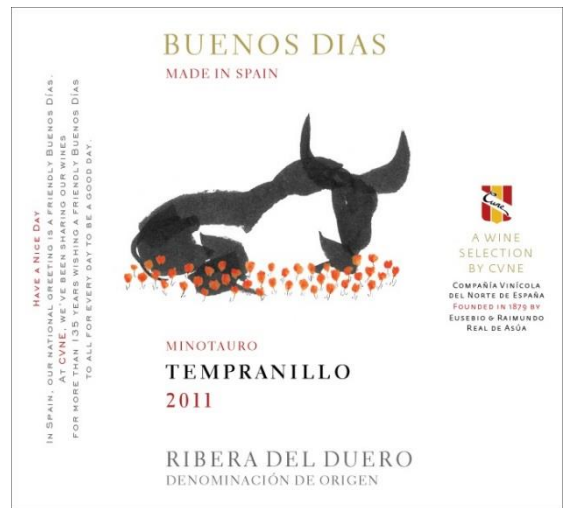
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