

Cune®

ROBLE 2015

Name of Wine: CUNE ROBLE
Type of wine Red wine
Region of Production: Ribera del Duero
Year: 2015
Vintage Rating: Very 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 harvests from 30 years old vineyards, in calcareous clay soils at 800 meters high in the winery situated in the town of Anguix (Burgos). Traditional wine making process in stainless steel tanks, with a pre-fermentative maceration at low temperatures. 10 days of maceration. Aged for 5 months in second year American oak barrels. Natural stabilization.

VINTAGE / HARVEST DESCRIPTION

2015 vintage was excellent, reminding previous harvest such as 2005 and 2011.

This time, the harvest is slightly ahead compared to the usual dates.

Good weather conditions allowed to collect the grapes in optimal maturation.

These features allow us to taste intense and expressive wines and predict a good maturation in casks to give the best quality of this region, and we will enjoy them for decades

TASTING NOTE

Intense dark garnet color with purple notes in the meniscus.

Interesting and complex aroma where black fruit and licorice appears with sweet spices and minerality.

Well balance in mouth provided by a sweet tannic step. Long and persistent finish leaving a gourmand and fruity aftertaste.

Perfect pairing with meats, roasts, stews, cooked, and local cheeses.

Serving temperature 15-18° C.



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