



Roble Tannat

WINE TYPE: YOUNG OAKY RED, VARIETY: 100% TANNAT

WINEMAKING METHOD

Before harvest time, grapes must reach ideal maturity. Grapes are selected and picked by hand at optimum ripeness. Bunches are selected by tasting and seed analysis. Second selection process in the winery. Short cold maceration of grapes for 4 days in stainless steel tanks prior to fermenting. Fermentation between 24 y 28° C.

WINEMAKER'S NOTES

Appearance: red with hints of violet colour
Nose: intense, red fruits, oak well integrated and smoky notes.
Palate: full bodied, powerfull, with a touch of oak that gives great personality. Rounded and smooth tannins.



FOOD PAIRINGS

Ideal to accompany roasted meats, casseroles and strong cheeses.
Serving temperature: 16-18° C.