



# SENDA DE LOS OLIVOS

## ROBLE

### TECHNIQUE:

**Category:** Dry red wine.

**Denomination of Origin:** D.O. Ribera del Duero.

**Variety of grapes:** Tempranillo 100%.

**Vineyards:** Pesquera de Duero.

**Altitude:** 710 m a.s.l.

**Harvest:** Manual. 10Kg boxes.

**Elaboration:** Pre-fermentative cold maceration in refrigerated chamber at 41°F for 24 hours.

**Aged:** 13 months in new French oak barrels.

**Alcohol content:** 14% vol.

**Service temperature:** 57°- 60°F.

### NOTAS DE CATA:

**Appearance:** Cherry color with garnet edge.

**Nose:** blackberries and licorice, mixed with a creamy touch, sweet spices and cream.

**Taste:** Wide, with friendly tannins, good structure, a certain balsamic character with full mouth, full of nuances with a red fruit background representing very well the variety and origin.

**Pairing:** To be paired with main dishes of Mediterranean cuisine, rice, sausages and cheeses.

