

Rubén Ramos

Roble

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN



CONSEJO REGULADOR

*Directly to your Soul, from
the heart of Peñafiel*

Rubén Ramos



Grape Variety:

Tempranillo exclusively proceeded from the Vineyards, that Rubén Ramos cultivate in Peñafiel.

Winemaking:

*Handpicked and carefully harvesting
Expert Selection of Vineyard
Care and control in Aeging
Traditional and Artisan Winemaking
Aeging 8 months in American and French
Oak Barrel.*

Tasting Notes:

*Bright crimson red. Clean on the nose,
a potent wine depth with red fruits,
aroma of raspberry jam.
A wine with some impressions of
carbonic aeging.
A big weight of grape-juice and fresh
grape.
High roasted hints of cocoa and licorice
on the backtaste.
On the palate it's fine and amiable, as a
elegant and harmonius wine. With a
sweet and fruity attack, and a long
persistence.*

*Packaging: 750ml bottles
12 bottles per case*



YouTube



Instagram

www.vinosrubenramos.com