

FICHA TÉCNICA

ABÉS VENDIMIA SELECCIONADA 2016

Alcohol: 15°

Variety: 100% Tempranillo

Vendimia: Manual en caja

Aging: 14 months of French, American and European oak barrels

CLIMATOLOGÍA

Winter and spring surprised us with abundant rains that soaked the earth well. This together with a warm spring facilitated the sprouting of the vines. Precipitation in early summer, helped the vineyard withstand the high temperatures suffered during this season. The harvest was made at the beginning of October, with a dry weather that facilitated the collection of the grapes.

VIÑEDOS

This grape wine is produced from own vineyards, with an average age of 70 years, mainly in La Horra and Quemada. Located at an average altitude of 850m. With a continental climate with thermal contrasts of up to 20°C from day to night, which favors the accumulation of aromatic substances in the grape skin.

In the work of the vineyard, we seek the natural balance of the vine, trying to respect the environment to the maximum to achieve the best quality every vintage.

CATA

Ruby red color, medium layer. Sparkly. With great aromatic intensity, floral with violet aroma, and fruity, reminiscent of red fruits, especially cherry and redcurrant. Good palate, round with a multitude of nuances that you will discover in each drink; Spicy notes of cumin, coffee, chocolate, roasted red pepper ... Long and subtle aftertaste with great persistence.

CONSUMO

Abés Vendimia Selected is a wine to consume or save, over time its evolution will surprise you.

A wine to remember the past, enjoy the present and toast for the future. Abés, be happy.

*Un buen vino tiene que gustar a quien lo toma.
Ese es el principio de todo*

Bodegas y Viñedos Roberik
D. O. Ribera del Duero