

Bodegas y Viñedos RAUDA

Roa de Duero

Burgos

Tinto Roa Reserva

DO Ribera del Duero

Variety: 100% Tempranillo

Weather: Continental weather. Cold winter and extremely hot and dry summer with important differences in temperature between day and night.

Soils: The soil comprises clay, marl and limestone.

Vinification: Grapes come from selected vines, all of them older than 50 years. Grapes are crushed by the traditional system of using a manual hydraulic press. The alcoholic fermentation takes place in stainless steel tanks at controlled temperatures around 25° C. Aged 12 months in 300 liters barrels of American (20%) and French (80%) oak.

Tasting notes: Brilliant in its red fruit, the flavors illuminated by equally bright acidity, this is a tense Ribera, its polished structure holding to a crisp line. The flavors are long, leaving a soft sensation of spice and fruit.

Serving temperature: 17°-18° C.

Pairing: Cured cheeses and all kind of red meat.



17/20 points Jancis Robinson

92 points WINE & SPIRITS
June 2015 YEAR'S BEST RIBERA DEL DUERO