


Wine name	ALVIDES ROBLE			
Producer	BODEGA CASADO ALVIDES			
Vintage	2018			
Region	DO RIBERA DEL DUERO			
Type of wine	ROBLE: oak-aged for 6 months in French oak barrels		Alcohol content	14,5% vol.
Grape variety	100% Tempranillo (Tinto fino)		Sugar content	>2g/l
Temperature and advices	<ul style="list-style-type: none"> • Serve between 16°C and 18°C • Open 20 mins before enjoying it to enable a proper oxygenation. 		Total acidity	5g/l
Ratings	<ul style="list-style-type: none"> • 92 POINTS JAMES SUCKLING (Vtge. 2015, 2016 and 2018) • 91 POINTS TIM ATKIN MW (Vtge. 2016) • 88 POINTS JAMES SUCKLING (Vtge. 2014) 			
Production	<ul style="list-style-type: none"> • 50.000 bottles 			
Winemaking	<ul style="list-style-type: none"> • Winemaking: Selected harvest by hand with limited yields to 5000 kg/ha. The harvest begins in early October, starting with the most mature plots. Once the grapes are brought into the winery, the tanks are seeded with indigenous yeast and the alcoholic fermentation begins. During the barrelling period, which lasts +/- 30 days, the wine is crushed and pumped over daily, all the while controlling the density, temperature and evolution of the yeast. At the end of this fermentation, the tanks are emptied and the wine is taken out for malolactic fermentation. <p>The malolactic fermentation begins without the addition of bacteria. The temperature is held steady at 20°C for a period of +/- 22 days, during which we monitor the levels of malic and lactic acids. When the malic acid content is less than 0,1 grams/liter, the wine is decanted to separate the lees and is transferred directly to the barrels without undergoing any type of filtration, clarification or cold treatment.</p> <p>The wine is aged for 6-8 months in French oak barrels (no more than three years old). At the end of this period, it is taken to the tank for homogenisation, where it undergoes light filtration through cartridges (open pore) and is then bottled.</p>			
Vineyards	<ul style="list-style-type: none"> • Vineyards: 35 year old, 100 % Tempranillo (Tinto fino) from “Aranda de Duero”, “La Horra” and “La Aguilera” area. 			
Soil	<ul style="list-style-type: none"> • Soil: Southeast slopes, light soils composed by gravels, lime and clay. 			
Climate	<ul style="list-style-type: none"> • Climate: continental climate characterized by very cold winters and dry summers, with temperatures strongly contrasted between hot days and cool nights. • Altitude: 810 m.a.s.l. 			
Sensorial analysis	<ul style="list-style-type: none"> • Colour: Deep, brilliant and intense cherry red colour. • Bouquet: Full-bodied wine with great intensity on the nose, pure and clean, offering blackberries, black liquorice and mineral undertones. The oak is very well integrated with the fruit adding very fine vanilla, toasty and spicy aromas. • Mouth: Alvides Roble is very concentrated and well structured with ripe tannins that make the texture of the wine silky and velvety. Great acidity that makes the finish of the wine fresh and clean. 			
Food pairing	<ul style="list-style-type: none"> • Food pairing: this wine pairs perfectly with grilled meats (roasted pork, chicken wings, ribs...) and vegetables, pork meatballs, pâtés, cured sausages and semi-cured cheeses. Also with risotto, pizza, pasta and Spanish tapas. 			