



Vegazar - Roble



RI
BE
RA
DEL
DUERO

2018

TASTING SHEET

Four months in French and American oak barrels

GRAPE VARIETY:

100 % Tempranillo

VIEW: garnet red colour.

NOSE: the aromas of blackberries, freson and blueberries prevail with slight hints of soft toffees, cinnamon and cooking spices, perfect combination of fruits with pastry souvenirs.

MOUTH: combines in the palate the fruity flavors of a young wine, with the elegant touch that gives it the passage in barrels.

TEMPERATURE BEST SERVED AT:

between 14 -16° C.

GRADUATION:

14,5 % vol.

VINEYARDS:

Bodega Coop. San Andrés, founded in 1967. It has 100 members and 200 hectares vineyards, located on sandy, calcareous soils with a clay bottom, an age of more than 30 years and an altitude of 890m.



UNIT

Volume (liters) 0,75
Gross weight (Kg) 1,210
Height (cm) 30,01
Width 72,20
EAN 8437005903043

BOX			-EUROPEAN- PALLET -		
Units	12	6	Pallet/ Box	60	120
Volume (liters)	9	4,5	Number layers /pallet	5	5
Gross weight (Kg)	15	7,5	Number boxes / layer	12	24
High (cm)	30,05	3	Pallet weight	900	900
Wide (cm)	23,50	15,8			
Long (cm)	31,60	23,50			



www.vegazar.es

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