

FICHA TÉCNICA
ABÉS EDICIÓN ESPECIAL 2014

Alcohol: 14°

Variety: 100% Tempranillo

Vendimia: Manual en cajas

Aging: 18 months in new fine-grained French oak barrels

CLIMATE

Spring was relatively warm and somewhat dry but winter water reserves compensated for the lack of rainfall. The summer was fresh and dry with low minimum temperatures and mornings with dew. Warm and somewhat humid autumn.

The harvest was made the first week of October.

2014 was a year in which the vineyards worked at a good pace. The old and balanced strains produced grapes of a high quality.

VINEYARD

This wine is made from grapes from their own vineyards, with an age of 90 years, small plots planted in vases that are worked manually. In the work of the vineyard, we look for the natural balance of the vine, trying to respect to the maximum the means to obtain the best quality each year.

TASTING

Ruby red color. Great aromatic intensity, with many nuances; floral, violet, fruits; cherries and pineapple, fresh; eucalyptus, spicy; cumin and a touch of red pepper roasted on the vine shoot. Soft, meaty entry with a sweet and fresh point that adds volume and fills the mouth. Good step and long aftertaste nice and persistent. Soft tannins

DRINKING

Uncork, serve and enjoy calmly. A subtle and elegant wine. Let yourself be seduced Abés, be happy.

abés
Edición Especial
Bodegas y Viñedos Roberik, S.L.

1.232 botellas