

RICARDO DUMAS

ROBLE

DATA SHEET

Region: D.O. Ribera del Duero

Winery: Bodega Virgen de la Asunción

Vineyard: Clay stone soil, at an altitude of 850 meters vineyard between 30-40 years.

Grape: 100 % Tempranillo.

Elaboration: Hand harvest of our own vineyards, Fermentation at 26°C to extract its aromatic and tannic potential.

Maturing: 6 months in french and american barrels.

ANALYSIS

Alcohol: 13,5 %
Total Acidity: 5,8 g/l (tartaric)
Volátil: 0,65 g/l (acetic)
pH: 3,65
Res. Sugar.: < 2 g/l

TASTING NOTES

Colour: Black cherry colour with violet edge, very clean and bright.

Nose: Fresh berries of the forest, spicy (vanilla, cinnamon, clove) hints of menthol and toasted bread.

Mouth: Powerful, concentrated, nice acidity, long finish . Perfect to pair with oriental dishes, meats and cheeses.

