

Bodegas y Viñedos RAUDA

Roa de Duero

Burgos

Tinto Roa Roble

Red wine aged in oak

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 30 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 4 months in barrels of American and French oak.

Tasting notes: Very intense cherry red with violet hues. Ripe-red cherry and mulberry aromas, perfectly assembled with the wood. Contained, firm and juicy feel in the palate.

Serving temperature: 15 °C.

Pairing: Small game dishes, grilled meat and even some stews.



91 points James Suckling