

# **Bodegas y Viñedos RAUDA**

## **Roa de Duero**

### **Burgos**

## **Musai de Tinto**

**Signature wine**

**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 70 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 15 months in 300 liters barrels of French oak.

**Tasting notes:** Deep cherry red. Plenty of woody notes, as well as earthy dried berries that lead to a very ripe, succulent and intense palate that offers plentiful, rich fruit at the finish.

**Serving temperature:** 17°-18°C.

**Pairing:** lamb and suckling pig roasts, lamb chops cooked over vine cuttings, semi-cured goat cheeses, and oven-roasted fowl.



**90 points James Suckling / July 2019**