

CONVENTO OREJA Roble 2019

TECHNICAL DATA

GRAPE VARIETY AND HARVEST

- **Grape 100% tinta del país (tempranillo).**
- **Vinyards age between 15 and 23 years old.**

ELABORATION

- **The elaboration of CONVENTO OREJA Roble was**
- **Made in 30.000 lts. stainless steel barrels with automatic control of of temperature.**
- **Fermentation time: 7 days at 28 degrees.**
- **Maceration time: 20 days.**
- **Aged 4 months in French and American (50% each) barrels with medium and low toast.**
- **Bottled: March 20**

TASTING NOTE

Bright cherry colour with violet tones.

Intense fresh fruit on the nose, strawberry, raspberry intermingled with hints of spices and slight balsamic fragrances.

On the palate is fresh, full, tasty and fruity. Well balanced and pleasant. Long finish.

