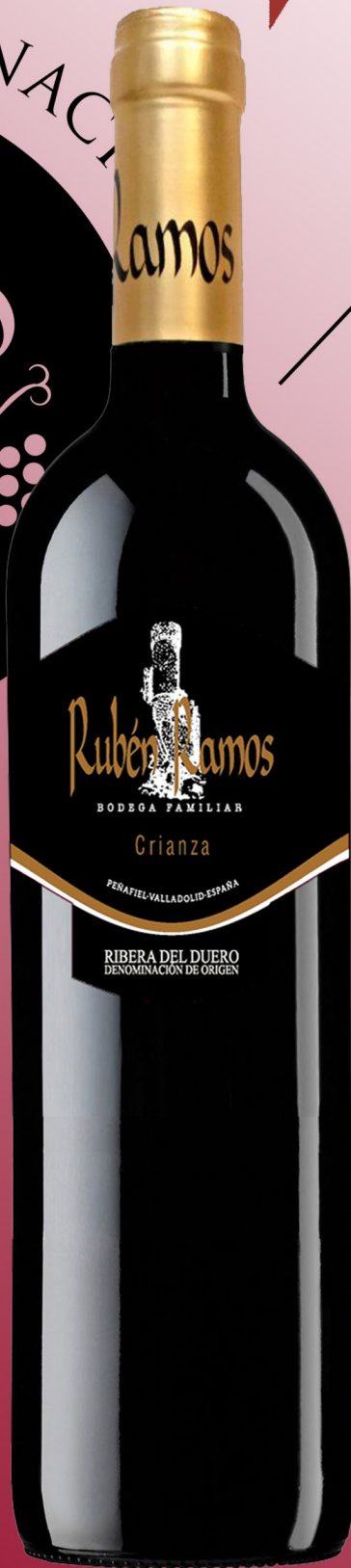


Rubén Ramos

Crianza

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN



Grape Variety:

Tempranillo exclusively proceeded from the Vineyards, that Rubén Ramos cultivate in Peñafiel.

Winemaking:

Handpicked and carefully harvesting
Expert Selection of Vineyard
Care and control in *Aging*
Traditional and *Artisan* Winemaking
Aging 14 months in American and French Oak Barrel.

Tasting Notes:

Deep by an intensive and elegant sweet cherry colour with ruby gleams.
Powerful strawberry and raspberry aromas combined with some bone-fruits, like grape peach or apricot hints. There is a complexe smocked background, some elements of cafe and cacao built the aromatic profile.
On the Palate, it's round with goof backbone and a lasting aftertaste.. An aromatic full flavored aroma and taste turned this product in concentrated and harmonius wine.

Packaging: 750ml bottles

6/12 botellas per case

Directly to your Soul, from
the heart of Peñafiel

Rubén Ramos



YouTube

Instagram



www.vinosrubenramos.com