



LUZ MILLAR ROBLE

D.O. RIBERA DEL DUERO



Tasting notes

Colour: Medium-deep red with violet glints.

Nose: Red berry fruit aromas mingling beautifully with notes of spice, cinnamon and vanilla.

Palate: Fleshy, full and balanced with good length of flavour and a pleasant finish.

Serving recommendations

Serve at 16°C

Food pairings: Charcuterie, cheese, fish stews, rice dishes and pasta.

LUZ MILLAR - LLEIROSO

D.O. RIBERA DEL DUERO

Technical data

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: 100% Tempranillo

Vintage: 2018

VINEYARD (OWN PROPERTY)

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 25-30 years

Average altitude: 780 m

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 2,100 vines/ha

Yield: 3,000 to 5,000 kg/ha

Growing system: Double Cordon Royat and bush vines

VINIFICATION

Harvesting: By hand in 15 kg crates

Harvesting dates: Last week of September to first weeks of October

Fermentation: In tronconical temperature-controlled stainless steel vats

Temperature of fermentation: 22-24°C

Duration of fermentation: 12 -15 days

Ageing time in barrel: 6 months

Type of barrels: French and American oak

Analysis data

Alcoholic degree: 14

Total acidity: 4.81 g/l

Residual sugar: 1.3 g/l

Allergen: Contains Sulphites

Logistics data

Bottle: Bordeaux 75cl

Closure: Cork 1+1

Case: 6 bottles

Case measurements: 24 x 31 x 16 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120: 750 bottles

Number of cases per layer: 25

Number of layers: 5

Number of cases per pallet: 125

EAN code bottle: 8437007445039

EAN code case: 18437007445128

