

MONTEVANNOS ROBLE

D.O. RIBERA DEL DUERO



HARVEST 2021

The last crop cycle closed with slightly warmer temperatures than usual. The first timid frosts took place at the end of November, and only became intense at the end of December. In general terms, weather conditions allowed for a great withering of the vineyards.

The maturation came along fully and favored by the absence of rainfall from the beginning of September to mid-October. The sharp temperature variations from day to night and the bright sunny days, led to a calm, restful harvest, which allowed the grapes arrived at the winery with an outstanding ripeness and excellent sanitary state.

VINEYARDS, VARIETIES AND AGING

100% tempranillo grape from our professionally managed vineyards in the municipalities of Quemada and Quintana del Pidio, which are located at 850 meters above sea level, and planted on land where boulders predominate, more than 40 years ago.

The manual harvest was carefully transported to a fully equipped warehouse in refrigerated containers of 15 kg palletized boxes, to guarantee that the fruit maintains all its flavors and integrity.

After a gentle destemming and crushing, the grapes were placed into stainless steel tanks and underwent a natural alcoholic and malolactic fermentation.

After resting for three months, the wine was deposit into new, second and third years American and French oak barrels, for four months, and finally bottled in August 2022.

TASTING NOTES

Visually we can highlight its brilliant shade of garnet red, clean and shiny.

On the nose, the mixture of aromas of black fruits, such as blackberry and currant, and those acquired in the short aging of vanilla, coconut and roasted coffee, stand out.

In the mouth, it leaves behind a fresh and fruity taste with the slight aromatic complexity of the sweet tannin from wood toasting.

It is a properly balanced wine in acidity with the persistence of the meatiness of the fruit. The aftertaste is round, tinted by the style of modern wines.

ANALYTICAL DATA

Alcohol content 14%
Volatile acidity 0,34
Total acidity 4,8

