



Montevannos **Roble**

D.O.P. RIBERA DEL DUERO

VINTAGE 2021



Silver Medal in CONCOURS MONDIAL DE BRUXELLES 2023

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.



Grape variety:

Tempranillo 100% from over 40-year-old vines.

Terroir:

Mainly sandy loam soils at 850-meter altitude.



Maturation:

4 months in French (75%) and American (25%) oak barrels, new and used oak.



Our first wine:

Its colour is deep bright ruby.



On the nose:

You find an attractive blend of fruit aromas, like red cherry, blackberries, and black plum together with cream and oak, like vanilla, coconut, and roasted coffee and some spices.



On the palate:

The wine has good body with integrated aromas, sweet tannins and well-balanced alcohol with fresh acidity. It is persistent with the round fruity flavours lingering, marked by the style of modern wines.



Analytical data:

Alcohol content: 14% Vol.

Volatile acidity: 0.34 gr/l

Total acidity: 4.8 gr/l

Residual sugars: 0.37 gr/l

Free sulphur: 18 mg/l



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