

## Portia Roble 2018

**D.O. Ribera del Duero**

**Vintage 2018:** Very good

The winter of 2018 was very cold, prolonging these low temperatures until the end of March. At this time the rains came, frequent during spring, until June. Temperatures were high in summer, and even in October were abnormally high, allowing the correct evolution of the grape to enter the winery at the optimum moment of maturation. Frank, fresh wines with good acidity.

**Vineyards:** Roa, Gumiel de Mercado, Sotillo de la Ribera and Villanueva de Gumiel.

**Grape Variety:** 100% Tempranillo.

**Yield:** 5.000 kg/Ha.

**Altitude:** 750-800 m.

### ➤ Vinification:

Fermentation temperature 26 °c. 4 months in an oak French barrels.

### ➤ Tasting Note:

**Appearance:** Clean, bright, medium deep, red purple color.

**Nose:** Intense, very fruity notes that denote his youth. In the background, notes of vanilla and toast.

**Tasting:** Pleasant on the palate, Medium finish, very fruity, with a light touch of toast at the end. Fruity. Round, equilibrated, well polished tannin.

**Finish:** Good finish, Background of cask and nuts.

### ➤ Suggested Food Pairing:

Any kind of meat. It matches with grilled or fried potatoes, mushrooms or ham. Some tasty or oily fish such as tuna, cod. Medium-aged cheese and berry dessert. Rice and all kind of pasta.

**Service Temperature:** 12-15° Celsius / 54-59° Fahrenheit.

### Analytical Data

<b>Alcoholic Volume:</b> 13,58 (%)	<b>Total Acidity:</b> 5.27 g/l ac. tart.
<b>Volatile Acidity:</b> 0,35 g/l ac. acet.	<b>Residual Sugar:</b> 3.20 g/l.

### ➤ Awards and commendations:

2.018: Bronze Medal, IWSC International Wine & Spirits Competition; 2.014: Silver Medal, International Wine and Spirits Competition. 2.012: Silver Medal, Decanter Wine Awards. 2.011: Silver Medal, International Wine Challenge.

