

**APRICUS ROBLE**  
**D.O. RIBERA DEL DUERO**  
**PRICE: 4.50€ EXWORKS**

**Grape:** From our own vineyard. 100% Tinto Fino (Tempranillo). 3500 kg/Ha maximum yield. Hand-picked in 15kg. box

**Vintage:** 2013

**Production:** 25000 bottles aprox.

**Process:** Gravity driven to tanks. Controlled fermentation at 28°C. Maceration for 12 to 15 days. Manual pumping over. Egg-white fining . Five months in American, French and centraleuropean oak barrics.

**Tasting notes:** Intense cherry-red robe, with hints of a fine bluish layer, bright and clear. Well-balanced, intense nose, elegant and attractive hints of ripe berries. Spicy and toasted background with toffee and coffee nuances. Potent, spirited and tasty. Sweet, concentrated ripe fruit undertones, accompanied by chocolate, liquorice and cocoa. Enveloping and lingering finish.

**Serving temperature:** 16 °C

