



BRACAMONTE ROBLE

GRAPE VARIETY	100 % tempranillo (Tinta del País)
DENOMINATION OF ORIGIN	D. O. Ribera del Duero
VINEYARD AGE	20 – 30 years
BARREL AGEING	6 months
OAK ORIGIN	50% American Fine Grain 50% French (Allier), Fine Grain
BOTTLE AGEING	Minimum 6 months
WINE-MAKING	Hand harvested. Only made from excellent quality crops. Double sorting, first in the vineyard and then in the cellar. De-stemming. Alcoholic fermentation at 28°C and malo-lactic fermentation in stainless steel vats. Fining and racking. Aged in oak barrels.
TASTING NOTES	Attractive dark cherry-red colour with bluepurple tints. Powerful on the nose with ripe red berry fruit aromas (mulberries and redcurrants) together with subtle complex aromas coming from the oak (vanilla, spices and roasted coffee beans). Fullbodied on the palate with a soft, velvety texture. A long finish with wild red berry fruit and vanilla flavours coming through at the end.
GASTRONOMY	Perfect to enjoy with all kinds of meat, (especially red and game meat), pasta dishes, and any kind of cheese. Drink now or lay down for 3-5 years.

PRESENTATION	Dark green conical trunk bordelaise bottle, 75 cl. Natural cork, extra category, 49mm x 24mm. Blue capsule made of tin, 29 mm x 55 mm.
OTHER ITEMS	RESIDUALS VALUES Ocratoxina A: <1ppb Contains Sulphites * According to CEE Regulation N° 123/2005

Written by : Quality Department	Checked by : Export Department	Approved by : General Manager