

		CUVI TINTO Roble
	GRAPE VARIETY	100 % tempranillo
	DENOMINATION OF ORIGIN	Vino de la Tierra de Castilla y León
	VINEYARD AGE	15-20 years
	BARREL AGEING	4-6 months
	OAK ORIGIN	100% American
	BOTTLE AGEING	Minimum 6 months
	CONSUPTION TEMPERATURE	16 – 18 °C
	CONSUMING TIME	Drink now or lay down for 3-4 years.
	WINE-MAKING	Hand harvested. Grape selection in the vineyard. De-stemming. Lengthy maceration (14 days). Daily pumping over process. Alcoholic fermentation, controlled at 29° C, and malo-lactic fermentation in stainless steel vats. Light fining and racking. Aged in oak barrels and then in bottle
TASTING NOTES	This wine has a brilliant red cherry colour with some purple highlights. Fragrant on the nose with a great variety of fruity aromas (berry fruits, raspberries). At the same time the ageing period in American oak barrels gives a touch of vanilla, blended with spices, liquorice and toast coming through, and makes this wine very soft and elegant. Medium bodied with a long, clean and harmonious palate. Very round and easy to drink.	
GASTRONOMY	Perfect to enjoy with white or red meat, stewed meat, pasta dishes, salads and vegetables, smoked sausages and any kind of soft cheeses..	

PRESENTATION	Green bordelaise bottle of several capacities (75, 37.5 and 18.5 cl). The cork is type 1+1 (chipboard body with two natural cork in the ends) and first category. The cork measure is 44 mm. Black and silver capsule made of complex.
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