



MOGAR ROBLE 2004

*Red wine D.O. Ribera del Duero.
5 months in oak barrel.*

The vintage 2004 has been declared **Excellent** by the Regulatory Council of the D.O. Ribera del Duero and has produced full-bodied and structured wines, ideal for long aging.

Technical Data:

- Vineyard:** 5-15 years old.
- Variety:** 100% "Tinta del Pais" (Tempranillo).
- Harvest:** Manual, in 17 kg plastic crates.
Reception of the grapes via sorting table.
- Wine making:** Fermentation at 30°C in stainless steel tanks of 15.000 Kg.
Maceration period: 20 days.
- Ageing:** 5 months in french and american oak barrels.
- Production:** 50.000 bottles of 750 ml.



Analitical Data:

Alcohol Content: 14%.
Total Acidity: 5,2 gr/l.

Tasting Notes:

MOGAR ROBLE 2004 is a lovely red wine. It shows a deep raspberry colour, clean and bright, with purple glints. Ripe red fruits aromas and hints of vanilla and spices on the nose. A well-balanced wine, with soft tannins, silky and elegant on the palate. Lingering finish with fruity and coffee aromas, perfectly assembled.

Service Recommendations:

This wine is recommended with meat dishes, rice, tuna fish, etc. It is a wine to drink now or laid down for a few years.

Service temperature: 15-17°C