

MOGAR ROBLE

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

MOGAR ROBLE is made with strict selection and maceration techniques, but using grapes from our youngest vines. Due to the manual selection of the grapes our MOGAR ROBLE is every vintage much more clean and intense in the nose, more expressive and personal, than similar wines made in bigger wineries.

Technical Data:

- Grape variety:** 100% "Tinta del Pais" (Tempranillo).
- Vineyard:** 10-20 years old.
- Harvest:** Manual, in 15 kg plastic crates.
Reception of the grapes via sorting table.
- Wine making:** Temperature controlled fermentation in stainless steel tanks of 15.000 Kg.
Maceration period: 17-20 days.
- Ageing:** 6 months in French and American oak barrels.
- Production:** 50.000 bottles of 750 ml.

Tasting Notes:

MOGAR ROBLE is a lovely red wine. It shows a deep cherry colour, clean and bright, with purple glints. Ripe red fruits aromas, cherry and plum, with hints of mineral and sweet on the nose. A well-balanced wine, with soft tannins, silky and elegant on the palate. Lingering finish, standing out fruity aromas with hints of toasted oak, vanilla and spices, perfectly assembled.

Servicing Recommendations:

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

Servicing temperature: 14-16°C

