



CONDOMINIO

ROBLE

A wine that combines the sensation of fresh, intense fruit with balsamic and spicy notes derived from a short aging period in oak barrels. On the palate, it is pleasant, full-bodied, and persistent.

HARVEST	Manual, with cluster selection
GRAPE VARIETY	100% Tinta del País
SOIL TYPE	Clay-limestone
GEOGRAPHICAL AREA	Peñañiel and surrounding region
APPELLATION OF ORIGIN	Ribera del Duero
ALCOHOL CONTENT	14.5% Vol.
ALLERGENS	Contains sulfites

HARVEST AND WINEMAKING

Produced from grapes grown in our own vineyards. Manual harvest, plot by plot, at optimal ripeness. Alcoholic fermentation and subsequent malolactic fermentation take place in stainless steel tanks. The wine is then aged for at least 6 months in oak barrels, followed by clarification and stabilization prior to bottling.

TASTING NOTES

Appearance: Clean and bright, with hues ranging from purple-red to garnet red, medium intensity and a violet rim.

Nose: Intense red fruit and wild berry aromas, perfectly integrated with subtle oak notes.

Palate: Full and pleasant, with a good balance between acidity and freshness; round tannins. Medium to high persistence, with a fruity and spicy aftertaste.

Serving Temperature

13 -15 °C

PACKAGING

75 cl traditional Bordeaux bottle & 150 cl Bordeaux bottle

Case of 6 bottles



RIBERA DEL DUERO
DENOMINACIÓN DE ORIGEN

COCOPE S.Coop. Camino Llanillos s/n. Peñañiel-Valladolid-España