



Verum Roble 2012



Vintage: 2012

Grapes: 75% TEMPRANILLO, 20% MERLOT, 5% CABERNET SAUVIGNON.

Harvest: All the grapes have been picked up in their best conditions of ripening, at night with a temperature of around 15°C.

Wine Making: -Cold maceration for 3 days

- Fermentation for 7 days aprox., separately.
- Maceration for 14 days
- Wood ageing: 6 months in French oak.
- Blending
- Bottle Ageing: 12 months minimum.

Tasting Notes: Mediterranean character , showing ripe black fruit, red pepper, black currant and spiciness. Good balance between alcohol and acidity and sweet tannins are very present.

Paring: Drink by its own or paring it with red and white meat, fish soups and stews.

