

Wines



ROBLE - TECHNICAL DATA

Grape Varietals: 95% Red grape of the country, 5% Merlot

Sea Level: 770 m (2500 ft)

Lot: Finca La Linde

Vine's age: 20 years

Soil: Calcareous and Lime

Vinification: Fermentation at 23°C (73.5°F)

Harvest: Hand picked into small crates then table selection

Oak barrels: New Barrel Ageing: 3 months in 100% French oak

Production: 6667 cases Bottle Ageing: 3 months

Tasting Notes: Brilliant red cherry colour, with hues of purple. A perfect combination of fruit and wood that intensifies its fleshy aroma of

berries (strawberry and wild berries). Lingering full body wine with a complex structure. Lasting finish with subtle hints of toasty oak.

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