

[Home](#) Fuentespina Roble 2011



## Fuentespina Roble 2011

Oak. 6 Months in American oak barrels  
 Bottle size: 75 cl  
 D.O. : Ribera del Duero  
 Mono-variety: Tempranillo  
 Wineries : Avelino Vegas Bodegas

 87  
 86  
**87**

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€4.95

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### DETAILS FUENTESPINA ROBLE 2011

Fuentespina Granate Roble is a single varietal Tempranillo wine harvested from grape vines that are over 25 years old. This wine is fermented in a traditional way with a unique maceration process lasting 72 hours. This is then quickly passed into new American oak barrels where it is then aged for 6 months. This is a sweet and tasty red wine from la Ribera del Duero, Fuentespina Roble should be enjoyed over the next year (2013-2014).

### APPEARANCE

A beautiful cherry color with violet edges. Bright, with high layering, and a good tear that inks the glass.

### NOSE

This wine has an intense nose with a strong presence of red and black fruits entwined with strong floral aromas, and pleasant toasted and vanilla notes.

### PALATE

Fuentespina Roble 2011 presents an intense, flavorful, and sweet palate. The passing is mouth filling and fresh, very expressive, fruit forward, and has very present toasted notes. The tannins are present but pleasant. Good acidity. The finish is fresh, persistent, and tasty.

### OUR PERSONAL OPINION

A good wine from the Ribera del Duero region. Very flavorful and with a good fruity palate.

### TIPS



Serving temperature: 57-61 °F  
 Percentage of Alcohol: 13.7



Pairings: bluefish , cold meats , grilled red meats , grilled vegetables , pasta with red sauce and meat , poultry , roasted white meats , semi-cured cheese  
 Taste: fruity and fresh  
 Occasion: appetizer , barbecue , dinner with friends

### GUIDEBOOKS AND AWARDS









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 12 bottles 8,00 €  
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