



PradoRey



## PradoRey Roble 2010

### TECHNICAL DATA

The estate has seven quite different vineyard sites. To make PradoRey Roble, the maturity is thoroughly controlled and harvesting is only carried out at each site when the grape reaches the optimal level of phenolic maturity. The main varietal used is Tempranillo (95%) together with Cabernet Sauvignon and Merlot

### WINEMAKING

The grapes ferment at a controlled temperature for approximately 22 days. Before the alcoholic fermentation takes place, it ages over its lees, accompanied by a precise micro-oxygenation. When malolactic fermentation is finished the wine matures in American and European oak barrels for a minimum of 6 months. Finally the wine ages in the bottle for 5 months.

### ANALYTICAL DATA

- Alcohol by Volume: 14% Vol.
- Total Acidity: 4,5 gr/l TH2
- Volatile Acidity: 0,45
- PH: 3,75

### WINE TASTING NOTES

Shows an intense purple red with violet shades. Very fruity, intense and fresh, with hints of blackberry compote and balsamic. Spicy hints due to its time in oak barrels. In the mouth it is fresh and persistently fruity, round and balanced, velvety and meaty with long aftertaste. A perfectly integrated touch of oak can be appreciated.

### RECOMMENDATIONS

This great Ribera del Duero, pairs perfectly with roasted meats, game, red or cured meats, Iberian cured meat, cheese and oily fish. It may also be served before a meal such is its quality and subtlety.

Serving temperature 16º-17º C.

A wine briefly matured in oak barrels, which PradoRey has managed to make a category of wine in itself

### AWARDS AND DISTINCTIONS

Silver Medal, Bacchus Awards



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