

TRASLASCUESTAS ROBLE



PROCESS: Vineyards are older than 20 years old and the yields do not go more than 4.500 kg/ha, manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality, although this year the grapes` healthy was very high.

After a soft crushed of the grapes we make the first process of maceration in cold stainless steel vats (8°C) for four days, to extract aromas as much as possible and after that we will place the wine for fermentation using autochthonous yeasts, this process long no more than 10 days until sugar are out.

Maceration process again at least 15 days to get volume and fat which will balance the wines. After a malolactic fermentation which is made with the lees, the wine will spend 4 months in new French and American barrels for at least four months.

TASTING NOTE: Red cherry color with violet glints. Thick layer. In the nose we get felling of black fruits such as blackberries and blueberries , toasted flavors coming from the new oak and sweet spicy notes (black pepper). We also notice clear balsamic hints which achieved with great freshness. In the mouth presents a powerful attack with fleshy sensations, good and easy step with great acidity. With an intense sensation, creamy, and ripe tannins. Good balance of the fruit, especially black, and gifted with a good round. The tannins are sweet tooth and long, with hints of roasted coffee and light.

SERVICE TEMPERATURE: 16°C.