LOCULTO 9 MESES ROBLESELECCIÓN



TECHNICAL SHEET

Denomination of Origin Ribera del Duero Town: Pesquera de Duero.(Valladolid.

Variety:100% Tempranillo

Ageing: 9 months in French oak barrels and a year or two in bottle.

ALCOHOL CONTENT 14,97% VOLATILE ACIDITY 0.55 g/l AC Acetic Acid TOTAL ACIDITY 4.62 g/l Tartaric acid D-GLUCOSE + D-FRUTTOSE 0.23 g/l S02,60,01 mg/liter

HISTORY

It is the most personal interpretation that we have in the cellar. Years ago we decided to carry out several small semi-ageing winemaking with grapes from selected plots. The experiences obtained became the Loculto 9 meses Roble Selección. A different wine, closer to the oenological characteristics of each vintage.



WINEMAKING

100% Tempranillo wine from a 40 year old vineyard, harvested manually and selecting the vineyards and their grapes. Before bottling, it has fermented in steel tanks and later in French oak barrels for 9 months.



TASTING NOTES

A deep cherry red wine with shades of violet. Quite powerful fruity aromas of Blueberry, blackberry, toffee, caramel and grilled bread. Nice texture on the palate with voluptuous tannins. Perfect balance between ripe fruit and spicy wood with a toasted finish that gives it its own personality.







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