



No. 3 Roble

Varietal Blend: 100% Tempranillo
Vintage: CVC (Conjunto de Varias Cosechas) - multiple vintage blend
D.O.: Rioja
Sub-region: Rioja Alta
Classification: Roble
Winemaker: Azucena Hervella
Winery: Criadores de Rioja
Vineyard location: Alberite and Villamediana de Iregua, Central Rioja
Soil: Alluvial, Clay, Ferrous (Iron rich)

TASTING NOTES

Color: Deep ruby red
Nose: Berry and cherry fruit aromas with a hint of spice
Palate: Plush with bright red fruit
Finish: Soft with rounded tannins

ELABORATION

Pre-fermentation maceration: 24 hours at 68°F
Alcoholic fermentation: 10 days, stainless steel at 82.4°F
Malolactic fermentation: Yes
Aging: 6 months in American oak barrels

VINEYARD & VINIFICATION

Mature vines are grown in premium high altitude (300-500m) vineyards on gravel and sandy soils in the Rioja Alta sub-region, near Logroño. Hand-harvested when perfectly ripe in September. Top-class grapes are fermented in stainless steel tanks with the temperature controlled at 82.5-86°F. Following fermentation, the wine is aged for 6 months in American oak barrels. This results in the perfect balance of fruit and light vanilla spice flavors.

TECHNICAL DATA

ABV: 13%

RS: 1.6 G/L

pH: 3.6

