



## ROBLE

# Ademán Carabizal

## Grape variety

100% Tinta de Toro (Tempranillo)

**15% Vol.**

## Tasting Notes

Amaranthine and violet colour filled with red berries and wild berries aromas, hints of sweet and spices with roasted notes. Fresh and broad on the palate, with a perfect balance between wood and fruit, and this leads to highlight the intensity of Tinta de Toro variety with frank aromas of French oak. Silky and long pleasant aftertaste.

## Food pairing

An ideal accompaniment to red meats and cured meats. It is also an excellent partner with pasta dishes and white fish.

## Storage, serving and drinking window

These wines are ready for drinking now but may potentially be cellared for approximately 4 years under optimum conditions (16 °C) at 70-80% relative humidity, at a constant temperature.

Optimum drinking temperature is 14-16 °C.

## Vinification

Hand-picking harvest in craters follows by sorting the grapes in the winery and pursuing an optimum control process of aroma and polyphenol extraction. Fermentation in controlled temperature for 17 days with three daily pumping over. Aged for 4 months in medium toasted French oak barrels.

## Vineyards

Wire-trained vines with an average age of 35 years from the wine-growing boundary of Adalia in Toro with predominantly sandy soils.