



Name: Taurus Roble

Type of wine: Tinto Roble

Grape Varieties: 100% Tinta de Toro

Vinification

The alcoholic fermentation took place in small, temperature controlled stainless steel tanks of 15.000 Kg. capacity. During this process, the maximum temperature was 28°C and the total maceration time was 18 days. Afterwards, the wine was aged in new French oak for 4 months.

Ageing

The wine was aged in new French oak barrels for 4 months.

Tasting notes

This Tinto Roble wine has a deep cherry red colour with violet shades. In the nose, it is very expressive and shows great intensity. Fruity aromas like blackberries and plums stand out, which are well complemented with the fine toasted aromas in the background, as a result of its short ageing in high quality oak. Warm, intense and well structured in the palate, we perceive ripened fruit flavors well balanced with the oak. Its aftertaste is silky, elegant and persistent.

Serving temperature: 17 °C



T A U R U S