

BENEDICTUM ROBLE

Denomination Ribera del Duero Designation of Origin	Presentation 750 ML per bottle
Varieties 100% Tinta del País	

WINEMAKING PROCESS

Wine elaborated from vine stocks over 50 years old and only from Tinta del País variety. The vineyards are located on the central part of Ribera del Duero, between 800 and 900 meters over the sea. The climate is continental with extreme temperatures that contribute to its quality

After a selection, grapes are fermented at a controlled temperature (28 °C – 30 °C) in order to achieve the maximum color and an ideal structure for a wine aged in oak

Once malolactic fermentation is done this wine is aged 3 months in American oak barrels.




TASTING NOTES

Appearance: colour dark sour cherry with violet hues

Nose: in nose it is wide and intense in aromas, good balance between fruit and wood, with flavors of red fruits

Palate: in the mouth it is fresh and with good structure, it presents aromas of vanilla and cocoa, with harmonious and elegant finish

Food Matches: semi-cured cheeses and barbecued meats

		
Tipo envase Bordalesa Reserva	Unidades por caja 6	Unidades por palet 750
Capacidad 750ml	Dimensiones caja Anchura: 252 mm Altura: 305 mm Profundidad: 154 mm	Medidas del palet Anchura: 1.2 m Altura: 1.68 m Profundidad: 0.80 m
Peso llena 1.150 gr	Peso caja 7,10 Kg	Cajas por palet 125
Altura botella 300 mm		Cajas por piso 25
		Pisos por palet 5
		Peso Palet 913 Kg
		Peso madera 25 kg

