

CONVENTO OREJA ROBLE 2017

TECHNICAL DATA

GRAPE VARIETY AND HARVEST

- Grape 100% tinta del país (tempranillo).
- Vineyards age between 14 and 22 years old.

ELABORATION

- The elaboration of CONVENTO OREJA Roble was made in 30.000 lts. stainless steel barrels with automatic control of temperature.
- Fermentation time: 6 days at 29 degrees.
- Maceration time: 19 days.
- Aged 4 months in French and American (50% each) barrels with medium and low toast.
- Bottled: June 2018

TASTING NOTE

Bright cherry colour with violet tones.

Intense fresh fruit on the nose, strawberry, raspberry intermingled with hints of spices and slight balsamic and roasted fragrances.

On the palate is fresh, full, tasty and fruity. Well balanced and pleasant. Long finish.



MEDALLA DE PLATA