FINCA EL EMPECINADO

ROBLE

2021

BASIC DATA
Vintage: 2021
Area or Designation of Origin: Ribera del Duero
Type of Wine: Crianza Red Wine
Grape Varieties: Tinta del País (Tempranillo)

TECHNICAL CHARACTERISTICS
Alcohol Content: 14,5 %Vol.
Total Acidity: 5,66 g/l
pH: 3,86
Residual Sugar: 1,2 g/l
Sulphurous Total: 83 ppm
Alergenic: Sulphites

VINEYARD AND HARVEST
Vineyard: Grapes harvested from specific parcels at height of between 800 and 920 meters above sea level
Number of hectares: 40
Vineyard age: Average age of 18 years old
Yield: 4000 Kg / Hc
Specific Type of soil: Alluvium, sand loam
Pruning: Head pruned bush vines and double cordon
Harvest Style: Manual
Harvest: From October 7 to October 15
Bottling: June 2023

VINIFICATION
Maceration without fermentation: 3 days
Alcoholic and malolactic fermentation: 12 days
Average fermentation temperature: 23ºC
In barrel: 6 months
Type of barrel: American and french oak

TASTING NOTES
Appearance: The wine shows a medium to high depth of colour in the glass. Deep red in colour, the distinctive purple tinge at the rim is an indication of its youth.
Nose: Pleasing on the nose with good aromatic intensity. Red fruit and raspberry against a background of liquorice and a subtle hint of roasted wood.
Taste: Clean attack and flavoursome sensation. Agreably smooth and fresh with a good persistence in the mouth.

SERVING SUGGESTION
This wine is the perfect accompaniment to cheese soufflés, highly seasoned meat dishes, roasted and grilled meats, vegetable casserole, rice, pasta and vegetables. It also sits well with desserts and strong cheeses.

Best served at temperature of between 16º and 18º C.

FORMAT
75 cl. bottles available in boxes of 12

PRIZE
- Gold medal - Gilbert Gaillard 2023 (20)
- Gold Medal - Berliner Wine Tropy 2023 (20)
- Silver Medal - Concours Mondial Bruxelles 2023
- 90 points - James Suckling 2023

BARBADILLO
DESDE 1821