



FINCA EL EMPECINADO

ROBLE

2023



BASIC DATA

Vintage: 2023

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: 5,51 g/l

pH: 3,48

Residual Sugar: <1,01 g/l

Sulphurous Total: 72 ppm

Allergenic: 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: October 2023

Bottling: January 2025

VINIFICATION

Maceration without fermentation: 3 days

Alcoholic and malolactic fermentation: 12 day^s

Average fermentation temperature: 23°C

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. Agreeably 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 16° and 18° C.

FORMAT

75 cl. bottles available in boxes of 12

PRIZE

- 97 puntos – Guía Gourmets 2024

- Medalla de Oro - Gilbert Gaillard 2024 (21)



BARBADILLO

DESDE 1821