

TECHNICAL SHEET CARRAMIMBRE ROBLE

This is a terrific example of a very sociable Spanish 'young wine': not too full-bodied but with a hint of oak (*roble*), brisk tannins and concentrated flavours of mulberry, raspberry and clove from a blend of Tempranillo and Cabernet Sauvignon.

WINERY: BODEGAS CARRAMIMBRE S.A. SITUATED IN PEÑAFIEL

D.O.: RIBERA DEL DUERO

TYPE OF WINE: TINTO ROBLE

AGEING: 3 MONTHS IN AMERICAN AND FRENCH OAK BARRELS (75% - 25%)

GRAPE VARIETIES: 90% TEMPRANILLO + 10% CABERNET SAUVIGNON

CHEMICAL ANALYSIS: ALC BY VOL (%): 14.5

TOTAL ACIDITY (g/L Tartaric): 4.4

pH: 3.80

SUGAR REDUCERS < 1 g/l

VINEYARD: VERTICAL TRELLIS SYSTEM OF 24 YEARS OLD BETWEEN 750 AND 850 M SEA LEVEL IN PEÑAFIEL

WINEMAKERS: GERMAN MEDRANO

HARVEST: BY HAND AT THE END OF SEPTEMBER

TYPE OF SOIL: SOIL FORMED BY TERTIARY AND QUATERNARY SEDIMENTS: SAND, LIMESTONE WITH A DEEP LAYER OF CLAY, WHICH ALLOWS TO STORAGE THE WATER. LACK OF ORGANIC MATTER. SOIL PH IS AROUND 8.1

WINEMAKING PROCESS: COLD MACERATION DURING 48h TO EXTRACT FIRST AROMAS. ALCOHOLIC FERMENTATION AT 21° C FOR 10 DAYS WITH TEMPERATURE CONTROL. MALOLACTIC FERMENTATION IN STAINLESS STEEL VATS. AGEING IN AMERICAN AND FRENCH OAK BARRELS FOR AT LEAST 3 MONTHS.

TASTING NOTES:

COLOUR	NOSE	MOUTH
Black cherry red with violet undertones.	Very potent with hints of ripe red fruit (blackberries, raspberries) blended with light, subtle and very suggestive tones of spice.	Well structured, balanced and full of flavour. It offers the tannins of its middle vintage. It is long-lasting and the finish strongly recalls red fruits.

FOOD PAIRING: TAPAS, PAELLA, RED LIGHT MEAT, SEMI-MATURED CHEESES, RICE, WHITE MEAT, VEGETABLE DISHES.

PACKAGING: BOTTLE: BORDELESA TRADITION 75 CL
 CORK 1+1 44 X 23.5 MM
 CASES OF 6 OR 12 BOTTLES
 DIFFERENT FORMATS: 375 ML, 750 ML, 1500 ML

