

Roble La Villa Real 2014



Making:

We select our best Tempranillo grapes of our own oldest vineyard to produce our excellent Roble. Our oenologist has made this special wine with unique Tempranillo grapes. The wine is aged during 3 months in American new oak barrels. We keep the wine in the bottle during 2 months more to run the best tasting before we will sell the wine to our customers. Simply, We make this special wine with all our love and knowledge to enjoy an excellent and funny wine from Spain.

Matching:

Tasting between 16-18°. Our Roble La Villa Real is perfect to enjoy with smooth meat. You can taste this great wine with a good Semi-Cured Manchego Cheese from Castilla La Mancha (Spain), Iberico Ham or maybe with delicious traditional Paella from Spain to mention a few meals as well, simply enjoying our aged wine with your favorite red meat, rice or cured cheese.

Tasting Notes:

Colour: Bright and attractive garnet cherry coloured and well finished.

Bouquet: Fresh, complex and fruity wine with lovely attack that opens out with notes of spiced black currant, vanilla and chocolate, where, the flavour increases by toasted aromas.

Taste: Well Structured, balanced, smooth and very elegant, with an aftertaste that reminds us of its lifetime in oak barrels.

Awards:

Gold Medal at Berliner Wein Trophy 2013

88 points at Book's Peñin.