

FINCA RODMA

SELECCIÓN

GRAPES

Variety: 100% Tempranillo.

Special vineyards, special for its age, orientation and soil, which offer organoleptic sensations that will be supplemented by a careful aging in oak.

ELABORATION

Cold maceration at 8 to 10°C extracting all the organoleptic potential of the grape.

Alcoholic fermentation at a low temperature, under 30°C and macerations of around 30 days, necessary to extract the full potential of the grapes.

Gravity filling, topping, and racking.

Ageing for 12 months in new French and American oak barrels.

60% French oak 40% American oak.

TASTING NOTES

High cherry red, clean and glossy.

Complex, fine, and clean. With lots of fruit, black liquorice, blackberries and cherries, hints of Vanilla and cinamon the wood and the toast appear to accompany the fully integrated fruit.

Muscular entry, good acidity, mature tannins, creamy, long, persistent, and silky.

SOILS

Sandy loam soils with granular structure and calcareous crust arid.

GRAPE VARIETY

Tempranillo

VINTAGE

2019

AGEING

12 months in barrels French and American oak.

ALCOHOL CONTENT

14.5%

AVERAGE AGE OF

VINEYARDS 35 years old

YIELD

< 5.000 kg hectare

DRINK POTENTIAL

Drink now until 2027

VINTAGE

CLASSIFICATION

Excelent

PRODUCTION

34.702 bottles

RIBERA *del* DUERO

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

www.fincarodma.com

