

GRAN RODMA

GRAPES

Variety: 100% Tempranillo.

Two small plots of vineyard, special due to their age, orientation and soil, which offer organoleptic sensations that are complemented by careful aging in barrels.

This wine will only be produced when there is an exceptional vintage given as a result a wine of exceptional quality.

ELABORATION

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

Alcoholic fermentation under 28°C and maceration for 30 days, necessary to extract the full potential of the grape.

Gravity system for filling and pumping over.

Malolactic fermentation in 500 liter barrels.

Aged during 20 months in french barrels carefully selected. 18 months in bottle for a final assembly of all components.

TASTING NOTES

Deep garnet color with a violet edge, clean and bright.

Complex on nose, full-bodied and elegant with hints of berries, liquorice, sweet spices, dark chocolate, coffee, with balsamic notes and subtle wood prevailing.

On the palate it is silky, with structure, full of nuances and good acidity. The ending is long, fresh and fruits are always present.

Pairing: Red meats, game, blue fish or with strong sauces, roast meats.

SOILS

Limestone, clayey soil.

GRAPE VARIETY

Tempranillo

VINTAGE

2019

AGEING

20 months in french barrels and 18 months in bottle.

ALCOHOL CONTENT

14.5%

AVERAGE AGE OF VINEYARDS

+60 years old

YIELD

< 2.000 kg hectare

DRINK POTENTIAL

Drink now until 2040

VINTAGE CLASSIFICATION

Exceptional

PRODUCTION

2.900 bottles

LISTED PRICE:

750 ml - 27€

1500 ml - 58€

RIBERA *del* DUERO

DENOMINACIÓN DE ORIGEN

QUINTANILLA de ARRIBA · ESPAÑA

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