



ACÓN ROBLE:

A GENTLE, FRUITY & WELL BALANCED YOUNG, LIGHTLY OAKED WINE

Vintage: 2013
D.O.: Ribera del Duero
Calification: Good

VINYARDS:

General: Vineyard selection in Castrillo de la Vega (Bu).
Altitude: 850 m.
Orientation: Northwest – Southeast.
Soil: Calcareous and clayey with river stones.
Grape Variety: 100 % Tinto Fino (Tempranillo).
Yield: 28,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 18 Kg
 Cold pre-fermentation maceration for 48 h.
 Controlled alcoholic fermentation at 26° C and back-fermentation maceration for 12 - 15 days.
 Racking by tasting.
 Aging for 5 months in oak barrels (fine grain): French (40%), American (30%) and Central European (30%).
 Bottled in October 2014.

PRODUCTION:

60.000 bottles of 750 ml. / 600 bottles of 1500 ml

TASTING NOTES:

Color: Deep dark-cherry red with marked purple hues.
Nose: Fresh and intense with attractive blackberry and raspberry hints. Spicy and toasty background with hints of toffee, coffee and vanilla.
Mouth: Powerful, lively and tasty, with attractive hints of ripe fruit accompanied by chocolate, liquorice and cocoa.
Finish: Enveloping and persistent.

ANALYSIS:

Alcohol: 14,50 % Vol. **pH:** 3,80
Total Acidity: 4,70 g/l **Dry Extract:** 28 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 15°C - 16°C.
It is the ideal accompaniment for pasta, iberian cold cuts, poultry and all kind of roasted or grilled meat.
Potential: 2 - 5 years.

AWARDS:

Silver Medal at International Wine Guide Awards 2014



Denominación de Origen
RIBERA DEL DUERO



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