

CARRAMIMBRE ROBLE



Apellation:	Ribera del Duero, Spain
Wine maker:	Mr. Gregorio Navarro
Varietal composition:	95% Tempranillo (Tinto Fino) 5% Cabernet Sauvignon
Ageing time:	3 months in American oak barrels
Vine age:	15 year old
Alc. Content:	14% vol.
Acidity:	4,79 g/l
Ph:	3,69
Sugar reducers:	1,40 g/l
Cork type:	agglomerated cork
Cases produced:	37.500
EAN13:	8437003059018

TASTING NOTES

Colour: black cherry red with very violet undertones.

Nose: very potent, with hints of ripe red fruit (berries, blackberries, raspberries, etc) blended with light, subtle and very suggestive tones of spice.

Mouth: well structured, balanced and full of flavour. It is long-lasting and the finish strongly recalls the red fruits.

Gastronomy: tapas, paella, red light meat, semi-matured cheeses.

Serving Temperature: 15 °C to 17 °C.

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