

Vaquos Roble

Vaquos - D.O. Ribera del Duero

Varieties

Tempranillo

Elaboration

Made using Tinta Fina grapes from over 35 year old vines, the grapes are harvested by hand. The wine is fermented on its skins for a period of 21 days at a controlled temperature of 23°C and then put into American and French oak barrels for 4 months.

Recommended Serving Temperature: 18°C

Alcohol Content: 14%

Aspect

Intense Bigarreau cherry red, brilliant and clear with a violet robe.

Aroma

In the nose it is very complex and filling. Aromatic fruit aromas ? fresh red berries ? and liquorice complement each other. There are also touches of vanilla and spice. Lingering finish.

Taste

In the mouth it is smooth, well structured and offers a pleasant balance between the fruit and the barrel.

Food and wine pairing

Capon and Poularde, Cooked soups and stews and other, Quail and partridge, Rabbit and hare, Cured meats, Sirloin, Sirloin Steak, Ham, Duck, Roast chicken, Chicken in sauce, Blue cheese

