VALDRINAL ENTREGA ROBLE

The image represents a lifetime dedicated to work in the land to get the best of it. Poor soils that make the vines give an extraordinary result: our Tempranillo grape.

The hands in this label are David Cuéllar's grandfather and represent all his life.

This wine is produced from the Tinta Fina grape and aged in French Oak casks during 6 months. It has an attractive red cherry color with a brownish-red border. Fragrant and complex scent with hints of spices and black, ripe fruits. Its taste is round, well balanced, noble tannin, smooth and very fruity.

APPELLATION OF ORIGIN

Ribera del Duero

GRAPE VARIETY

Tinta Fina 100%

TYPE OF CASK

French oak

CLIMATE

Mediterranean cold, very continental with a considerable hydric deficit.

AVERAGE AGE OF THE VINEYARD

30 years

TEMPERATURE OF CONSUMPTION

14/16°C

ENOLOGIST

Isaac Fernández Montaña

AGING IN CASK

6 months

ALCOHOL CONTENT

13,5%

РΗ

3.75

TOTAL ACIDITY

5.33 g/l

VOLATILE ACIDITY

g/l

PRODUCTION

65,000 bottles de 0,75 liters

