



RUDA OAK

BOTTLES	VARIETY	VINTAGE	ALCOHOL
10.000	100% Tempranillo	2014	13,50%

WINEMAKING

The Tempranillo grapes used in this wine come from 10-20 yearold vines. After being hand-harvested and undergoing cluster selection in the vineyards, the grapes are destemmed and go through gravity-controlled tanks, with five to six days cold skin maceration prior to fermentation. An additional two months of maturation follow, with malolatic fermentation taking place. The wine is aged for four months in new oak barrels (85-percent American and 15-percent French oak). It then sees an additional four months of ageing in the bottle before leaving the cellar.

TASTING NOTES

Has a dark red color with blue reflections, confirming the wine's youth; an intense robe for a bright wine. The nose displays full red-fruit aromas, including cherries and strawberries, and is reminiscent of black licorice and ripe blackberries, integrated with elegant, clean oak notes. There is a strong, balanced mouth feel, showing good structure and a rounded wine, with hints of berries on the palate and a persistent, lingering finish.

FOOD PAIRING

This wine is ideally served at room temperature to accompany pork and beef, as well as rice and vegetables dishes and various semi-soft cheeses.