

TAMIZ ROBLE 2016



GRAPE VARIETIES

100% TEMPRANILLO from vineyards in Peñafiel, Manzanillo and Olmos de Peñafiel.

ELABORATION

Elaborated following the traditional method at a controlled temperature, using grapes with the stems and stalks stripped away.

Maturation is completed with a short period of aging in American Oak Barrels minimum 4 months, endowing the wine the most complex aromas without losing its freshness and fruity character.

TASTING

It has an intense ruby colour, pure and brilliant.

Perfect blend of fruity aromas (forest fruits and blueberries) and varietal notes (liquorice), with a subtle hint of wood which help to endow it with a very suggestive aromatic complexity.

Well structured on the palate, with fresh flavours and soft tannins, leaving a lasting delicate aftertaste.

PARTICULAR FEATURES:

Alcohol: 14% Vol.

Best Served: 16-18° C

Capacity: 75 Cl.

FOOD PAIRING

The perfect accompaniment to a wide variety of dishes, including meats, cheese, salads, pasta or pizza.