

MISIVA

Tinto Roble

CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO



This wine has its origin in the coolest vineyards located close to the River Duero at 750 meters above sea level in the municipality of Nava de Roa, which belongs to the Ribera del Duero Designation of Origin. Its sandy loam soils are slightly gravelly.

Harvesting is carried out between late September and early October when the grape reaches the optimum point of phenolic ripeness.

Alcoholic fermentation is conducted for about 10 to 12 days in stainless steel tanks, at a controlled temperature between 26°C and 28°C with automatic pumping-over control to obtain a good extraction of colour and polyphenolic compounds. Once production is finished and after remaining in storage for several months, the wine maturing process continues over a six-month period in American and French oak barrels.

It has an intense ruby colour with maroon trim, while black fruit with hints of cherry, blackberry and blueberry prevails in its highly intense aroma. Its maturing in barrels gives it a more complex flavour with slightly spicy toffee and vanilla-like balsamic aromas.

The palate is fruity and tasty with mineral and toasty flavours from the barrel. It is a very round wine that shows a good concentration of ripe tannins.

The final flavour remains in the mouth for a long time and is very pleasant; its fruitiness and the well integrated aromas from the barrel are remarkable.

As for its food pairing, we recommend it be used in starters with ham and all kinds of cheeses, but it is an especially good match with white and red meat and feathered game.

Tempranillo 

3 MONTHS 

17°C 

6 BOTTLES CASE

BOTTLE CODE	8423513004556
CASE CODE	28423513004550
WEIGHT	7,34 kg.
CASES PER PALET	105
LAYERS PER PALET	5
CASES PER LAYER	21
EUROPALET WEIGHT	770,70 kg.