



BODEGAS TRASLASCUESTAS ROBLE 2014 DO RIBERA DEL DUERO

Bodegas Traslascuestas follows the philosophy of wanting to show their experience in another winemaking region, one of the best known in their geography: Ribera del Duero.

Grape Variety: 100% Tempranillo

Vinification: Vineyards are older than 20 years old and the yields do not go more than 4.500 kg/ha, manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according with our quality, although this year the grapes health was very high. After a soft crushing of the grapes we make the first process of maceration in cold stainless steel vats (8°C) for four days, to extract aromas as much as possible and after that we will place the wine for fermentation using autochthonous yeasts, this process lasts no more than 10 days until the sugars are out. Maceration process begins again for at least 15 days to get volume and fat which will balance the wines.

Ageing: After a malolactic fermentation which is made with the lees, the wine will spend 6 months in new French and American barrels for at least four months.

Colour: Red cherry color with violet glints.

Aroma: On the nose we get a feeling of black fruits such as blackberries and blueberries, toasted flavours coming from the new oak and sweet spicy notes (black pepper). We also notice clear balsamic hints which are achieved with great freshness.

Palate: In the mouth, presents a powerful attack with fleshy sensations, and great acidity. An intense sensation, creamy, with ripe tannins.

Good balance of fruit, especially black, and gifted with good roundness. The tannins are sweet and long, with hints of roasted coffee.

Serve at: 16-18° C

SKU +488130 14%AV 12 x 750ml GLS Non Listed

Wholesale: \$18.40 GLS Retail: \$22.99

*Prices subject to change without notice and do not include taxes or bottle deposit.



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