



DOMINIO DE BORNOS ROBLE

D.O. RIBERA DEL DUERO



Tasting notes

Colour: Deep red cherry with purple rim.

Nose: Fresh red fruits well assembled with the coconut and vanilla hints from the wood.

Palate: Well-balanced, harmonious and velvety on the palate with a lingering finish.

Serving recommendations

Serve at 13° to 15°C

Food pairings: All types of meat dishes, cheeses and game dishes.

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Technical Data

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: 100% Tempranillo

Vintage: 2023

VINEYARD

Surface area of own vines: 25 hectares (62 acres)

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 25-35 years

Average altitude: 780 m

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 2,100 vines/ha

Yield: 3,000 to 5,000 kg/ha

Growing system: Double Cordon Royat and bush vines

VINIFICATION

Harvesting: By hand

Harvesting dates: End of September – beginning October

Fermentation: In tronconical temperature-controlled stainless steel vats

Temperature of fermentation: 24-26C

Duration of fermentation: 12 -15 days

Ageing time in barrel: 3 months

Type of barrels: 30% American oak, 70% French oak

Ageing time in bottle: 6 months

Analysis data

Alcoholic degree: 14 %

Logistics data

Bottle: Bordeaux elite 75cl

Closure: Diam 1

Case: 6 bottles

Case measurements: 23 x 32 x 15.5 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120 / 750 bottles

Number of cases per layer: 25

Number of layers: 5

Number of cases per pallet: 125

EAN code bottle: 8420759100219

EAN code case: 18420759100216

