

DOMINIO DE BORNOS
ROBLE 2024



TASTING NOTES

Colour

Deep red cherry with purple rim.

Palate

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

Nose

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

SERVING RECOMMENDATIONS

Serving temperature

Serve at 13° to 15°C

Food pairings

All types of meat dishes, cheeses and game dishes.

TECHNICAL DATA

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: TEMPRANILLO

Vintage: 2025

VINEYARD

Surface area of own vines: 34 hectares (84 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

ELABORATION

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 %

Contains sulfites

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


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