



B O D E G A S  
**MÁS QUE VINOS**  
creadores de recuerdos



#### **ERCAVIO TEMPRANILLO ROBLE 2013**

Grape variety: 100% Tempranillo (Cencibel).

Vineyards: 30-50 year old bush vines.

Calcareous- clay soils, 750 meters above sea-level.

Continental climate.

Yield: 4000 kg/ha.

Harvest: End of September 2013.

Fermentation: Natural fermentation in stainless steel tanks.

Malolactic: Spontaneous in amphorae (tinajas).

Barrel: 6 months in French oak barrels.

Vegan wine

#### **TASTING NOTES**

Colour: Inky- purple.

Aroma: Expressive aromas of dark fruit: black cherry, plum and blueberry mixed with a pleasant minerality, hints of cedar, vanilla, liquorice, spice and espresso.

Palate: Medium bodied, yet dense this wine offers ripe tannins under a complex blanket of black fruit.

The acidity is well balanced and the finish is long and velvety.

Temperature: 16-18°C.

Food pairing: Salads, selection of Iberian ham and any meat dishes, pasta, finger food and barbeque.