

TECHNICAL SHEET

MALASENDA

MALASENDA ROBLE



D.O. Ribera del Duero

Malasenda Roble is our most casual wine in Ribera of the Duero. A red with a fresh and fruity character.

Grape variety: Tempranillo.

Vineyards: Young vineyards planted on a trellis. Located between 760 and 800 meters, near the Douro River, with soils gravel or stone.

Harvest: Mechanized.

Elaboration: Destemmed, crushed and vatted in tanks made of stainless steel where alcoholic fermentation takes place at controlled temperature. Maceration for 20 days. Later malolactic fermentation.

Aging: In French and American oak barrels to parts the same for 5 months.

Alcohol: 14,0 % Vol.

Tasting notes: Very intense and bright cherry red color. Intense nose with marked fruity sensations of blackberry and blueberry perfectly integrated with light creamy notes of the cask. Good structure and fruity expression on the palate, powerful and with ripe tannins.