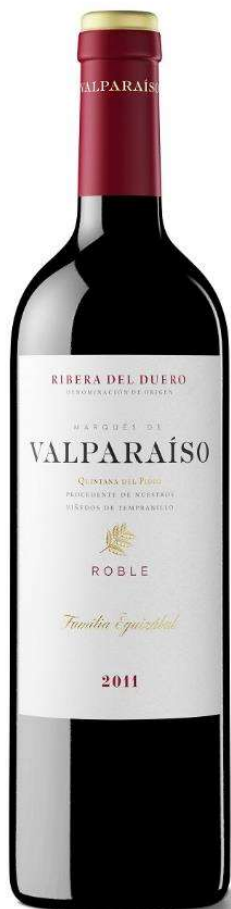


MARQUÉS DE VALPARAÍSO **ROBLE**

D.O. RIBERA DEL DUERO



GRAPE VARIETIES

100 % Tempranillo

VINEYARDS

Our own 72 Ha. of centenarian vineyards.

Average age: 60 years old.

WINEMAKING PROCESS

Fermentation is traditional “bordelais” style in controlled temperature stainless steel tanks with temperatures of 28 - 30°C for 16 – 18 days.

AGEING

4 – 6 months in American & French oak barrels

TASTING NOTES

Bright cherry red colour.

Fruity bouquet of red berry fruits with smoky hints from the oak.

On the tasting, the red cherry comes through a vanilla’s background and a touch of black pepper from the barrels.

Round tannins, easy to drink and with a good length.

ALCOHOL CONTENT

14,5 - 15 % by Vol

SERVING TEMPERATURE

16º - 18º C

FOOD PAIRINGS

Meats, Cheeses and Pasta dishes

AWARDS :

VINTAGE 2019 :

- 90 Points Andreas Larsson - Best World’s Sommelier 2007
- Gold Medal – Best of Spain Wine Challenge – NL 2020

VINTAGE 2018 :

- Gold Medal – *Mundus Vini*
- 90 Points - *Tim Atkin*
- Silver Medal – *Mundial de Tempranillo*

VINTAGE 2016 :

- Gold Medal – *Mundus Vini*
- 90 Points - *Decanter*
- Silver Medal – *Mundial de Tempranillos*

VINTAGE 2015 :

- 89 Points *Guía Peñin*

VINTAGE 2009 :

- 90 Points *Wine & Spirits Magazine*
- Gold Medal – *Berliner Wein Trophy*

VINTAGE 2008 :

- Gold Medal – *Berliner Wein Trophy*