



MOGAR ROBLE 2006

*Red wine D.O. Ribera del Duero.
6 months in oak barrel.*

The vintage 2006 has been declared **Good** by the Regulatory Council of the D.O. Ribera del Duero and has produced fruity and elegant wines, ideal for long ageing.

Technical Data:

- Vineyard:** 5-20 years old.
- Variety:** 100% "Tinta del Pais" (Tempranillo).
- Harvest:** Manual, in 17 kg plastic crates.
Reception of the grapes via sorting table.
- Wine making:** Temperature controlled fermentation in stainless steel tanks of 15.000 Kg.
Maceration period: 17 days.
- Ageing:** 6 months in French and American oak barrels.
- Production:** 50.000 bottles of 750 ml.

Analitical Data:

- Alcohol Content: 14%.
Total Acidity: 5,1 gr/l.

Tasting Notes:

MOGAR ROBLE 2006 is a lovely red wine. It shows a deep cherry colour, clean and bright, with purple glints. Ripe red fruits aromas, cherry and plum, with hints of mineral and sweet on the nose. A well-balanced wine, with soft tannins, silky and elegant on the palate. Lingering finish, standing out fruity aromas with hints of toasted oak, vanilla and spices, perfectly assembled.

Servicing Recommendations:

This wine is recommended as aperitif and with rice, tuna fish, meat dishes, etc. It is a wine to drink now or laid down for a few years.

Servicing temperature: 14-16°C

