

# PAGO SENDA MISA **ROBLE** RIBERA DEL DUERO DENOMINACIÓN DE ORIGEN



- Es un vino elaborado con un 100% de Tempranillo procedente de la parte mas baja de nuestro pago, aquí los suelos tienen mayor componente arcilloso.
- Fermentación controlada en depósitos de acero inoxidable.
- Paso a madera del vino en rama. Con permanencia en barrica nueva francesa 50% y americana 50 % durante 6 meses con un trasiego.
- Ficha de Cata: Color Rojo cereza con ribete violáceo. Nariz con predominio de las notas frutales: frutas rojas, ciruela, pasas ensamblados con aromas de crianza: madera nueva, café, torrefactos; muy equilibrado con taninos bien maduros y fundentes.

- This wine is made 100% with Tempranillo grapes coming from the lowest part of our vineyard, where the soils are predominantly clay.
- Temperature-controlled fermentation in stainless steel vats.
- Unfiltered and unfined, the wine is put into new oak barrels and aged for 6 months. 50% of the barrels are French and 50% American. One racking is done during the ageing period.
- Tasting comments: A cherry colour with a light purple rim. Fruit aromas, such as red berry fruit, plum and prunes, come to the fore on the nose and mingle with aromas resulting from the wine's ageing in barrel, such as new oak, coffee and roasted coffee beans. Very balanced with sweet, very ripe tannins.

