

# Ladrón de Lunas Roble

## Tasting note

This wine has a bright dark red cherry colour. Rich aromas of fruit with well-integrated toasted notes, fresh and elegant. Good structured and pleasant mouth with good acidity and long aftertaste which adds extra character to this wine.

## Serving temperature

Recommended serving temperature between 14-18°C.

## Gastronomy

This wine goes well with stews , cheese plates, foie and vegetarian dishes.

## Vinification

Produced from the old vines growing in our own vineyards located in D.O.P. Utiel-Requena. Fermentated and aged in French Oak for 5 months. Followed by 10 months aging in the bottle.

## Surrounding area

Our winery is located in the heart of Denominación de Origen Protegida Utiel - Requena at an altitude of 600 to 900 meters. It takes its name from the two neighbouring towns of Utiel and Requena. The climate (long hot, dry summers and cold winters) is one of the most severe of all the Spanish grape growing regions. Nevertheless, the vines are well adapted to such a climate and there is a Mediterranean influence due the cool wind, known as the Solano, helps to keep temperatures down. The soil is dark in colour with a high lime content.



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## Wine description

Zone D.O.P. Utiel-Requena

Variety 100% Bobal

Alcohol 13,5%

## Logistic Information

Bottle 0,75 L

Case 6 pcs.

Per pallet 105 cases of 6

