

Orce Roble Tempranillo

Tasting note

Intense cherry red with violet tones. Attractive and bright. On the nose predominant fine aromas of ripe fruit (blackberries, plums) with hints of licorice, all in great harmony with light spices and balsamic with a hint of wood. In the mouth subtle tannins in balance with acidity. It's fresh, full-bodied and well structured. The finish is soft but intense.

Serving temperature

Recommended serving temperature between 12 – 15°C.

Gastronomy

This wine is great as aperitif and goes well with tapas, red meat, game, tuna and various cheeses.

Vinification

The grapes are from the own vineyards. Temperature-controlled fermentation. Aged in oak barrels for three months, during this process the second fermentation takes place. Pure red wine without added sulphites and sugars.

Surrounding area

The Denomination of Origin (D.O.) Castilla La Mancha, located in central Spain, is a vast Old World wine area with an exciting new story. A story of quality wines with unique characters. Winters are bitter cold and summers blazing hot, the sun shines 12-14 hours a day. Vines are more spaced than usual, to permit each plant its share of the small amount of water that falls. The challenging climate brings an important advantage, hardly any vineyard pests or diseases can survive, allowing grapes to grow ecologically and disease-free. Castilla La Mancha is the largest wine area of whole Europe (450.000ha).



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Wine description

Zone	D.O Castilla La Mancha
Variety	100% Tempranillo
Alcohol	14%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	33 x 24 x 16 cm
Weight	7,8 kg
Per pallet	120 cases

