

RIVENDEL

ROBLE 5 MONTHS

A wine that shows the character of Ribera

RI
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RA
DEL
DUERO



MAIN INFORMATION

Vineyards about **35 years old** around Fuentecén (Burgos).

Clay loam **soils**. **Height**: 820 meters.

Variety: **Tempranillo 100%**.

Manual harvest and pre-fermented cold soaking.

Aging: 5 months in 225-litre French and Caucasian second and third year of use. At least another 3 months in the bottle.

Individually moulded micro cork stopper.

Production: 208,670 bottles of 0.75 liters + 6,125 Magnum bottles.

TASTING NOTES

Appearance: bright; a range of red and purple colours characteristic of its youth. High layer coming from Ribera del Duero.

Nose: intense, with very marked notes of red fruit and flowers (violets), along with soft nuances of spices and vanilla from the barrel.

Palate: **soft**, **flavourful** and **well balanced** wine, with highly integrated tannin. The fruit appears as if we were tasting grapes. Long aftertaste with light nuances from the barrel.

Service temperature: from 15° to 18°.

Harmony with food: white meats, vegetable dishes, any kind of birds, grilled meat, all kind of stews. Rice with meat.

OTHER INFORMATION

Awards: Gourmets Guide 2026: **91 points**; La Sevi Guide 2025: **91 points**; Zarcillo **SILVER** 2021; ADN Verema Guide 2021: **91 points**; Japan Wine Challenge **BRONZE** 2020; Tim Atkin (MW): **89 points**.

Allergens: contains sulphites.



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