

RIVENDEL

ROBLE 5 MONTHS

A wine that shows the character of Ribera

RI
BE
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 American and French medium toasted oak barrels, 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 characteristics 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: Zarcillo SILVER 2021; Japan Wine Challenge BRONZE 2020. 89 points Tim Atkin (MW).

Allergens: contains sulphites.



BODEGAS EL INICIO

Phone: +34 947 51 58 84
<https://bodegaselinicio.com>

