



D.O. Ribera del Duero



100% Tempranillo



La Horra, Burgos (Castilla y León)



From vineyards over 40 years old



Red wine



14% vol. alcohol



750 ml bottle

AWARDS & RATINGS



WINEMAKING

A red wine made from 100% Tempranillo in the D.O. Ribera del Duero, sourced from bush-trained vines and hand-harvested fruit. In the cellar, it ferments in stainless steel tanks at a controlled 25–27 °C, with around 15 days of maceration. It then goes through malolactic fermentation in barrel and is aged for 6 months in a mix of French and American oak, adding a touch of spice and roundness while keeping that fresh, vibrant fruit edge intact.

TASTING NOTES

It shows a clean, bright garnet-red color with a purple rim. On the nose, you get ripe red and black fruit layered with sweet oak spice—think clove, vanilla, and a hint of coconut—plus a subtle balsamic lift in the background. On the palate, it's fresh, fruit-forward, and nicely balanced, with smooth tannins, solid structure, and a really pleasant, easy-going finish.

FOOD PAIRING

A super versatile Roble: spot-on with grilled meats, cured meats and jamón, aged cheeses, tapas, and hearty spoon dishes like legumes or mild stews. It also works nicely with pasta and Mediterranean dishes with a bit of spice, thanks to its fruit-driven profile and hints of vanilla and sweet spice. Best served at 15–17 °C.

Roble



A red wine featuring black fruit flavors with hints of clove, vanilla, and coconut, balsamic nuances, and a round, elegant finish.