



# Arrocal Joven Roble

TINTO FINO · 9 MONTHS OAK



## Pairing

It can be the ideal complement to any starter, from cured cheeses to poultry and grilled fish, pasta and rice dishes.



14°C

VARIETY: 100% Tinto Fino. (Tempranillo)

AGE OF THE VINEYARD: 20-25 years.

ALTITUDE: 830 meters sea level.

SOILS: Clay.

HARVEST: Manual in 16 Kg boxes and selection table.

AGING: 9 months.

ANUAL PRODUCTION: 100.000 Bottles.

## Color

Deep red cherry color with purple hints at the rim. Bright and clear.

## Aroma

High intensity. Lovely bouquet of plums, cherries, touch of mint, cocoa powder, a bit of wild fennel, a very good touch of soil and a still good foundation of spicy oak from the oak.

## Palate

It has a silky, pleasant. With medium-high body and soft tannins. Fresh and long finish. Well balanced.

