



## CASTELO ROBLE 2020

**I.G.P. Vinos de la Tierra de Castilla y León.**

**Composition:** Syrah and Tempranillo

**Vintage:** 2020

**Alcoholic content:** 14.5%.

**Vineyard age:** 25 years old

**Altitude:** 800m

**Finca La Garbancera**

**Harvest:** Manual and daytime, selecting the best grapes.

**Soil:** Sandy loam, shallow and with stones.

**Vinification:** Dynamic cold film maceration takes place in Ganímede tanks, whereby the grapes are macerated at temperatures between 10 and 12°C for three days. Alcoholic fermentation is also carried out in the Ganymede tank, in which the inoculation of the selected yeasts has been carried out in the lower zone of the tank and once carbon dioxide is produced by the fermentation itself, the tank mechanism gives place to comebacks every 4 hours.

**Ageing:** Finally, it has been aged in 225-liter American and French oak barrels for 11 months.

**Bottling:** The wine is aged in the bottle for at least 6 months.

It has a cherry red colour. It shows a high aromatic intensity, in which the aromas of red and black fruits stand out, which harmonise with a well-integrated barrel. In the mouth it is round and balanced.

