

# bodega Ozalder

## Tasting Red Roble



### Red Roble

Region: Navarre, Spain

### VARIETY:

**Tempranillo (70%) and Merlot (30%)**

### VINEYARD:

The grapes come from own vineyards, which are located in central Navarre, specifically close to Estella. This area is known for very smooth temperatures and mild rain, which help the slow ripening of the grapes. Thus, the grapes acquire the optimum degree and an excellent polymerization of the phenolic and aromatic components, keeping part of the acidity that strengthens the freshness in a young wine.

### ELABORATION:

These grapes have been collected at night, in order to avoid all possible kinds of oxidations. After cold maseration of several days, the fermentation process is initiated. This process is controlled carefully, taking special care in the circulating of the wine to arrive at the perfect extraction of the finest tannins that create structure of this great wine. For aging, the wine passes to French and American oak casks where the malolactic fermentation process is done. The wine finishes its fermentation over approximately 5 months.

### ANALYTIC:

Alcohol content: 13.5%vol

PH: 3,40

Total Acidity: 6,0 grs/lit

Volatile Acidity: 0,22 grs/lit

Residual sugar: <2grs/lit

SO2 Total: <100 mgs/lit

IC: 10 points

IPT: 58 points

### WINE TASTING:

The wine shows the beautiful colour layer and cherry tones typical of the region. The bouquet emphasises the complexity with floral fragrances and the spicy touch of French oak. It also delivers the bright flavours of lush red fruit typical of the Merlot variety in these cool areas. It tastes beautifully slick with the perfect glycerol structure, dominating the palate entirely with its polished roundness and showing a distinctive liquorice flavour that persists in the aftertaste of the long finish.

