

VIÑA CONSOLACIÓN ROBLE

Name of the wine:	Viña Consolación Roble
Wine type:	Red wine from “Tierra de Castilla”
Area of production:	D.O. Pago Guijoso
Vintage:	2022
Vintage qualified by the D.O. as:	Very good
Grape variety:	100% Tempranillo
Bottle type:	Burgundy
Cases and bottles:	Cases of 6 and 12 bottles of 75cl.
Alcoholic degree:	13% Vol.
Total acidity:	5.40 g/l
pH:	3.65
Volatile acidity:	0.53 g/l
SO2 free/total:	17/38 mg/l

WINEMAKING PROCESS

The grapes go into one of our self-emptying stainless steel tanks, in which the temperature is brought down to 12°C. The selected yeasts we use are slow-developing, favouring an enhanced extraction of aromas and colour. The result is a youthful wine with excellent structure, deep colour and good aromatics and perfectly suited to barrel-ageing. This wine stayed in barrel for around 3 months, during which it gained complexity and good length of flavour.

GROWING SEASON

The 2021 vine cycle had normal, average rainfall in spring, followed by hot weather in summer with mild night temperatures that enabled the grapes to ripen with perfect balances between sugar and phenolic ripeness.

TASTING NOTES

A deep, intensely-coloured red with blueish undertones. Clean and very bright. On the nose, red berry and black fruits come through with delicate hints of cocoa and vanilla. Perfectly ripe on the palate with soft, harmonious tannins. The finish is long and structured with a lovely lingering flavour.

