



DENOMINACIÓN DE ORIGEN
RIBERA
DEL
DUERO

VILANO ROBLE

- **VINTAGE 2023**
- **APELLATION:** D.O. RIBERA DEL DUERO
- **GRAPE VARIETY:** 100% TINTA FINA
- **WINEMAKING:** Selection of our vines older than 10 years handpicked at the peak of ripeness and sourced from Pedrosa de Duero. Maceration in stainless steel for 8-10 days at a controlled temperature of 25-28 °C. Aged for 3 months in American oak barrel and 3 months in the bottle.
- **TASTING NOTES:**
 - . Floral notes, aromas of ripe wood berries and hints of vanilla and liquorice. Rounded, structured and persistent in the mouth. Very harmonic wine.
- **SERVING TEMPERATURE:** 14º - 16ºC.



AWARDS & RATINGS

- **VINTAGE 2023**
 - 88p Wine Spectator
 - 88p Tastings.com
- **VINTAGE 2022**
 - 93p Tastings.com
 - 91p Andreas Larsson-Tasted
 - Gold Medal Gilbert & Gaillard
 - 89p Miquel Hudin
- **VINTAGE 2021**
 - 91p Wine&Spirits
 - Gold Medal Gilbert & Gillard
 - 90p Decanter
- **VINTAGE 2020**
 - Gold Medal Gilbert & Gillard



STANDARD PACKAGING

Bottle of 75cl
Cartons of 6 bottles.
125 cartons per Euro pallet

