

TORREMORON ROBLE

WINERY NAME: BODEGAS TORREMORON S.C
WINE NAME: TORREMORON ROBLE

GENERAL INFORMATION:

Vintage: 2024

Production: 25.000 bottles.

Tasting notes: Great taste of red fruit. Crafted from Tempranillo grapes. Intense garnet colour with purple tinges. Red fruit aromas stand out on the nose, with hints of flavours from the short period of barrel ageing. Well structured to the taste.

TECHNICAL INFORMATION:

Analysis: alcohol content: 14,5 % Vol. acidity 4,75 gr/l.

Sugar content: < 2 gr/l, pH: 3, 75 g/l.

Grape: 100% tempranillo.

Vineyards: Ribera del Duero, 100 % Quintanamanvirgo, Roa, Boada, Anguix, Guzmán.

Alcoholic Fermentation: fermented at controlled temperatures Temperature 28°C Duration: 7-10 days.
The pulp ferments with the skins for 18 days.

Malolactic Fermentation: In stainless steel tank.

Oak barrel ageing: at least for 4 months in American 70% and French 30% oak barrel. Barrels of capacity 225 litres. Medium and medium plus tostated.

PARKING INFORMATION:

Label: 7 x 7,5 cm

Cork: microgranulated cork 44x24

Bottling: size 75cl.

Case: material cardboard (12 and 6 bottles)

Number of cases in a pallet: 60 cases or 120 cases 720 bottles.

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