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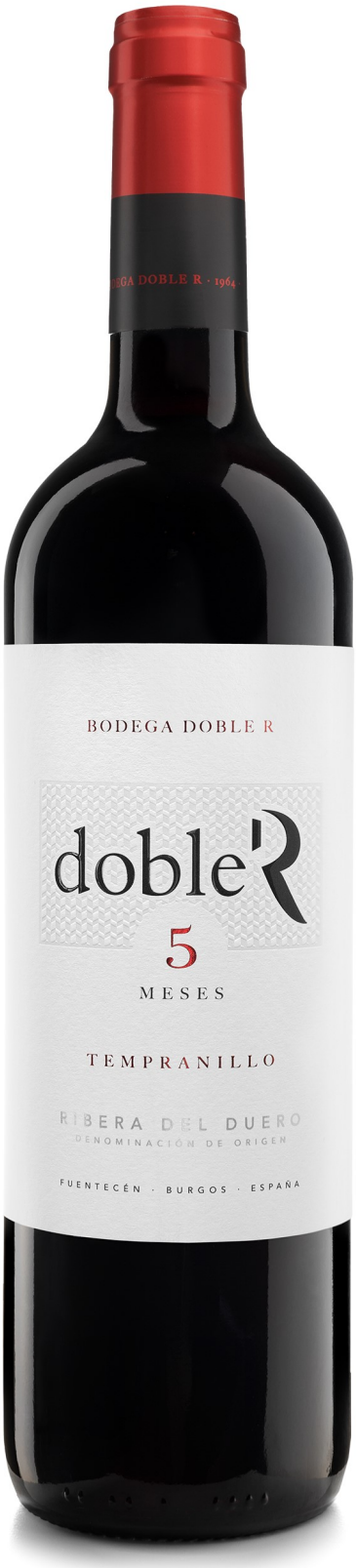
BODEGA

OAK 5 MONTHS
2024



Grapes Varieties: 100 % Tempranillo. From vineyards with stocks from 15 to 25 years old.

Soils: Clayey - loam soils at more than 800 m altitude.

Alcoholic fermentation in stainless steel tanks with a maximum capacity of 15.000 Kg at a controlled temperature

Malolactic fermentation in stainless steel tanks with a maximum capacity of 15.000 L at a controlled temperature

***5* months in barrel**. French and American oak.

Bottle aged for a 4 months before marketing.

Production: 60.000 bottles

Serve at 14-16 ºC

TASTING NOTE:

A variety of deep red and purple colours, youthful hues. Good depth of colour.

Aromas of fresh red berries, with floral, even violet notes and a light touch of spices and vanilla from the barrel.

Smooth, flavourful and well-balanced on the palate, with well-integrated tannin and a lingering finish. The fruit remains prominent in the mouth as on the nose.

WWW.BODEGADOBLER.COM
comercial@bodegadobler.com

Ctra. Valladolid S/N
09315 Fuentecén (Burgos)
España

Tel. (+34) 947 53 26 93
RRSS: @bodegadobler