

MONTE PINADILLO ROBLE



Description

Joven roble fermented at controlled temperature and aged in American and French oak barrels for at least 4 months.

Grape variety

Tinta Fina (100%)

Process

Selected manual harvest.
Maximum maceration of 14 days.
Controlled fermentation at 28°C. 4 months in French and American oak.

Service temperature

14–16°C

Colour

Intense cherry red with violet reflections.

Nose

Intense, very present the black fruits of the forest with the enveloping aroma of vanilla and toffee and the subtlety of black licorice.

Mouth

You feel its presence, you feel the body of the wine and the structure of the wood very well assembled ... feel it.

Notes

Indicated to accompany meats, pasta, cheeses, etc.

During the annual cycle that comprises my trip, expert hands take care of me to be able to collect the fruits from which the wines you are tasting will come out. A cycle linked to the seasons and to each person in charge of ensuring that each process runs smoothly. A cycle of which you are also part now. My journey begins in the early spring. In March my budding occurs. The birth of the first green shoots that will grow into leaves (foliation).

During foliation, sugars and acids are formed in the leaves, which will determine the flavor of my fruits. It is one of the fundamentals for me. Flowering arrives between May and June. Through the small floral sets you can see what the future clusters will be. At the end of June I begin to bear fruit. They are green due to chlorophyll.

El **envero**, ese momento mágico en el que los frutos van tornándose rosados (en el caso de las tintas) o amarillentos (si la uva es blanca) tiene lugar en verano. Lo que da paso a la **maduración**. Entre los meses de agosto y octubre, voy adquiriendo un sabor más dulce. Una vez que mi estado es el adecuado, mi ciclo culmina con la **vendimia**. La última **explosión** que nos vuelve a llevar a la **calma**.



The Journey

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