



ALEGRA

ROBLE

Characteristics

Grape variety: Tinta Fina

Appellation: D.O. Ribera del Duero

Viticulture: 218 hectares, from which 150 has are planted with vines, the state is divided in 115 plots with different clons of Tinta Fina and handled separately to respect the environment and express this complexity in the grapes (ATRIA program).

Elaboration: Grapes are harvested early in the morning to get a low temperature and so grapes are allowed to macerate for several hours before crushing and destemming. Fermentation occurs at controlled temperature in stainless steel tanks; once achieved, wine is racked and after several weeks, malolactic fermentation occurs. Wine is aged for 6 months in oak barrel, Hungarian and French from 2 and 3 years old. Finally, wine is gently stabilized and smoothly filtered before bottling.

Tasting notes

Purple– red color, Mature red fruits and a hint of spicy notes. In the mouth, it is well structured and it shows a nice freshness and medium aftertaste.

Pairing

Perfect for stews, meats of all kinds, rice, pastas and legumes.

