



Ankal Roble 8 meses



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Origin:

Selected vineyards in different plots in the Peñafiel and Curiel valleys at an altitude of 750 metres, with sandy soil containing siliceous rock, and in Fompedraza at an altitude of 910 metres, with soil containing limestone.

Varietal: Tempranillo.

Ageing: 8 months in French and American oak barrels.

Alcohol content: 14,5% Vol.

Visual: Clean and bright, purple-red colour with garnet tones and very vivid hues. Medium-high intensity.

Nose: Varietal aromas predominate, red fruits such as strawberries, violets with toasted notes, liquorice.

Palate: Smooth and pleasant on the palate, a full-bodied wine with volume and a long finish.

