

PAGOS DE PEÑAFIEL ROBLE

Tempranillo 100%



This wine was made from the variety Tinto Fino. The fermentation of grapes took place in stainless steel vats of 10.000, litres under controlled temperatures. Aged 5 months in oak, and 3 months in the bottle.

Tasting: Deep cherry-red with violet tones with aromas of berries, light background of vanilla from the wood, with a smooth refreshing passage over the palette.

Wine from Spain

