

**ACÓN ROBLE:**

A GENTLE, FRUITY & WELL BALLANCED YOUNG, LIGHTLY OAKED WINE

Vintage: 2022
D.O.: Ribera del Duero
Calification: Very good

VINEYARDS:

General: Vineyard selection in Castrillo de la Vega (Bu).
Altitude: 850 m.
Orientation: Northwest – Southeast.
Soil: Calcareous and clayey with river stones.
Grape Variety: 100 % Tempranillo.
Yield: 37,00 hl/ha.

VINIFICATION:

Selected vintage made by hand in cases of 12 Kg
 Cold pre-fermentation maceration for 96 h.
 Controlled alcoholic fermentation at 26º C and back-fermentation maceration for 3 - 4 days.
 Racking by tasting.
 Aging for 5 months in oak barrels (fine grain): French (80%), American (20%).
 Bottled in May 2024.

PRODUCTION:

60.000 bottles of 750 ml. / 600 bottles of 1500 ml

TASTING NOTES:

Color: Deep dark-cherry red with marked purple hues.
Nose: Fresh and intense with attractive blackberry and raspberry hints. Spicy and toasty background with hints of toffee, coffee and vanilla.
Mouth: Powerful, lively and tasty, with attractive hints of ripe fruit accompanied by chocolate, liquorice and cocoa.
Finish: Enveloping and persistent.

ANALYSIS:

Alcohol:	14,50 % Vol.	pH:	3,65
Total Acidity:	4,90 g/l	Dry Extract:	28 g/l

NOTES FOR CONSUMERS:

Optimal serving temperature: 15ºC - 16ºC.
It is the ideal accompaniment for pasta, iberian cold cuts, poultry and all kind of roasted or grilled meat.
Potential: 2 - 5 years.

NOTES:

Vintage rating: Very Good



Denominación de Origen
RIBERA DEL DUERO



Domicilio Social: C/. Miranda do Douro, 4 bajo • 09400 Aranda de Duero (Burgos)
 Tf: 947 50 92 92 • Fx: 947 50 85 86 • joseantonioicarrasco@abadiadeacon.com
 Bodega: Ctra. Hontangas, Km. 0,400 • 09391 Castrillo de la Vega • Burgos - España