



## ACÓN ROBLE:

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

**Vintage:** 2016  
**D.O.:** Ribera del Duero  
**Calification:** Very good

### VINYARDS:

**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 % Tinto Fino (Tempranillo).  
**Yield:** 28,00 hl/ha.

### VINIFICATION:

Selected vintage made by hand in cases of 18 Kg  
 Cold pre-fermentation maceration for 48 h.  
 Controlled alcoholic fermentation at 26° C and back-fermentation maceration for 12 - 15 days.  
 Racking by tasting.  
 Aging for 5 months in oak barrels (fine grain): French (40%), American (30%) and Central European (30%).  
 Bottled in July 2017.

### 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:

<b>Alcohol:</b>	14,00 % Vol.	<b>pH:</b>	3,79
<b>Total Acidity:</b>	4,72 g/l	<b>Dry Extract:</b>	28 g/l

### NOTES FOR CONSUMERS:

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



Denominación de Origen  
 RIBERA DEL DUERO



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