



Our red tempranillo made in new French and American oak barrels

CRIANZA RED WINE

DO Catalunya 100 % tempranillo Ageing in barrel 75 cl

PERFECT BALANCE

From a selection of traditional agriculture tempranillo grapes, we make our Roble, a surprisingly fresh and complex red, the result of using new French and American oak barrels. This singular elaboration method provides us with a quicker aroma and tannin transfer to the wine, allowing its primary aromas to remain intact without giving up the sweet, toasty notes from the barrel.



Light | Fruity | Mature | Intense

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Body:	•••00
Sweetness	: •0000
Tannins:	•••00
Acidity:	●●●●○
Alcohol:	•••00
Alc.:	13,5 % vol.
Serving:	14 - 16 °C
Consume:	improves to 2025
Pairing:	mustard chicken with crème fraîche

Intense claret-coloured with cherry reflections. Sweet white flower aromas combined with fresh red fruit (cherries and raspberry) on a lovely balsamic background reminiscent of lavender with hints of fresh eucalyptus. Its time in the cask gives us soft notes of liquorice, roasting and spices (pepper). Recollections of fennel and wood. On the palate, it is soft, fruity and with a persistent and very expressive aftertaste.

Similar wines from our winery:

Crianza (Rioja), Gran Roble and Tempranillo (Rioja).





