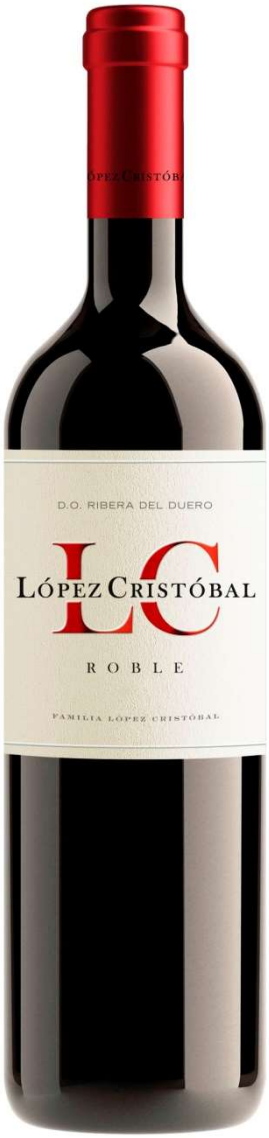
LOPEZ CRISTOBAL

BODEGAS



LÓPEZ CRISTÓBAL Roble

TECHNICAL FILE:

Grape Varietals: 95% Tempranillo, 5% Merlot.

Vine's age: 20 years

Sea level: 770 m (2,500 ft)

Lot: Finca la Linde

Soil: Calcareous and lime

Harvest: Hand picked into small crates then table selection.

Vinification: Fermentation at 23 º C. (73.5 ºF)

Oak barrels age: 1- 3 years

Barrel Ageing: 3 months in 100% French oak.

Bottle Ageing: 3 months.

Production: 200.000 bottles.

Tasting Notes: Brilliant red cherry colour, with hues of purple. A perfect combination of fruit and wood that intensifies its fleshy aroma of berries (strawberry and wild berries). Lingering full body wine with a complex structure. Lasting finish with subtle hints of toasty oak.

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