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## *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 ° C. (73.5 °F)

**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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