

TECHNICAL SHEET

SENDA DE LOS OLIVOS

ROBLE



TECHNICAL DATA



TEMPRANILLO

RED WINE



14,5 % Vol.

HARVEST PERIOD:

Late September to early October.



5 months
FRENCH OAK
BARRELS

HARVEST:

Hand-picked.



D.O. Ribera
del Duero

VINIFICATION & AGEING:

Aged 5 months in oak barrels.



TASTING NOTES

Cherry red with a bright garnet rim. Aromas of wild berries, blackberry and liquorice, interwoven with a creamy touch, sweet spices and cream. Broad and fresh on the palate, with approachable tannins, good structure and a balsamic character, with lingering hints of red fruit on the finish.

VINEYARD

Grapes sourced from the coolest areas of the D.O., including Baños de Valdearados, Tubilla del Lago and La Aguilera, at an altitude of 840 m.a.s.l

BOTTLE FORMATS

Case of 12: 75 cl bottle

Bodegas Zifar is located in Peñafiel, in a landmark Mudéjar-style building dating back to 1914.

RECOGNITIONS

ORO Mundus Vini
94 puntos Vinos Gourmet