# LAMATUM ROBLE

## **TEMPRANILLO 2014**

#### Gold Medal at AWC Viena 2015

### TECHNICAL DATA

AppellationRibera del Duero DOWineryReserva de la Tierra

*Vineyards* Wine made from vine of over 50 years old and only

from Tinta del País variety. The vineyards are located on the central part of Ribera del Duero, between 800 and 900 meters. The climate is continental with extreme

temperatures that contribute to the wines quality.

Varietals 100% Tempranillo

Winemaking After a selection, grapes are fermented at a controlled

temperature  $(28 \, ^{\circ}\text{C} - 30 \, ^{\circ}\text{C})$  in order to extract the maximum colour and the ideal structure for a wine aged

in oak.

**Ageing** Once malolactic fermentation is done this wine is aged

for 3 months in American oak barrels.

### **ANALYSIS**

Alcohol 13.5 % by volume Total acidity 4.69 g/l (tartaric) Vol acidity 0.48 g/l (acetic)

**SO2** 64 mg/l **Resid. sugar** 1.56 g/l

### WINEMAKER'S NOTES

*Colour* Intense, vivid and clean, cherry red colour.

**Nose** Complex aroma with a good balance between fruit and

wood with red fruit notes and hints of vanilla.

Palate Fleshy and well-structured, showing chocolate and

vanilla aromas with a well-rounded and pleasant

finish.



# LAMATUM

# CRIANZA 2012

#### TECHNICAL DATA

AppellationRibera del Duero DOWineryReserva de la Tierra

Vineyards Wine made from vine of over 50 years old and only

from Tinta del País variety. The vineyards are located on the central part of Ribera del Duero, between 800 and 900 meters. The climate is continental with extreme

temperatures that contribute to the wines quality.

Varietals 100% Tempranillo

Winemaking After a selection, grapes are fermented at a controlled

temperature (28 °C - 30 °C) in order to extract the maximum colour and the ideal structure for a wine aged

in oak.

Ageing Once malolactic fermentation is done this wine is aged

for 12 months in American oak barrels.

#### **ANALYSIS**

Alcohol13.5 % by volumeTotal acidity5.66 g/l (tartaric)Vol acidity0.76 g/l (acetic)

**SO2** 92 mg/l **Resid. sugar** 1.62 g/l

### WINEMAKER'S NOTES

Colour Clean and brilliant, dark cherry red colour with garnet

hues.

*Nose* Complex and intense aromas, good balance between

fruit and wood, with flavours of vanilla.

**Palate** It is fleshy and with god structure, it presents aromas

of vanilla and cocoa, with a harmonius and elegant

end.

