

SALCIS ROBLE 2014



HISTORY

In the early 1960s, with the cooperative movement rising rapidly in the wine industry in the Ribera del Duero area, the Miguel Sanz family joined the local project Bodega Cooperativa in Santa Cruz de la Salceda-Burgos. In time the current generation, agreed to grow and cultivate their own brand of highquality wine within the framework of a family venture whose aspiration is to afford its members the pleasure of working, enjoying themselves and living.

REGION

Aranda de Duero, Ribera del Duero, Spain

VARIETAL

100% Tempranillo

VINEYARDS

Hacienda Miguel Sanz is a unique, distinct winery, located at Vadocondes, near Aranda de Duero, Burgos province, at the heart of its own vineyards. Lying midway between the towns of Aranda de Duero, Santa Cruz de la Salceda and Vadocondes, the vineyards include the bush-trained tempranillo grape plantation and enjoy a high density of vines per hectare allowing to naturally balance the vineyards.

WINEMAKER

Begoña Miguel & Paola Medina

WINEMAKING

Manual harvest is carried out in boxes. Grapes are hand-picked and collected on a grape sorting table, after which they are naturally carried to the gravity stainless-steel tanks (OVI) and being transported to vinification tanks. Wines are made naturally in vinification tanks, including daily gravity-tank pumping-over for optimal color and flavor extraction. The winery is equipped with the technology to carry out temperature-controlled fermentation. The wine undergoes French and American barrel aging for 4 months under humidity and temperaturecontrolled warehouse conditions.

VINTAGE

The harvest took place in October 2014. Grapes were picked and selected by hand, and transferred in boxes of 16 Kg.

TASTING NOTES

Nose: Expressive aromas of fresh red berries and a hint of vanilla. Palate: Well balanced on the palate, fruity and

vibrant, full of flavors.

TECHNICAL INFORMATION

pH: 3.60 Total Acidity: 5.35 g/l Residual Sugar: 1.3 g/l Alcohol: 14%

