

Acappela

Roble 2024

Acappela has its origin in the freshest vineyards located nearer to the Duero River. The soil is sand with a little content of gravel. This gives a freshness that combined with the time in oak, allows us to elaborate a wine with a great personality and nice fruity hints.

TASTING NOTES:

Cherry covered colour, clean and bright. Sweet oak with aromas of vanilla and licorice. Very fruity tannins, well structured and balanced. Meaty wine with long finish

VARIETIES: Tempranillo.

SERVICE TEMPERATURE: 14 – 16°

ALCOHOL: 13,5 °

FORMAT: 75 cl.

AGEING:

3 months in oak barrels. 50% French oak and 50% American oak.

HARMONY WITH FOOD:

If is recommended to serve with all kind of meat. Also this wine is excellent with cheese

VINTAGE 2024:

The 2024 vintage was developed under difficult climatic conditions, as the usual frosts in Ribera del Duero were followed by abundant rainfall and marked temperature variations during the middle of the harvest in September and October. These extreme conditions had an impact from the flowering stage to the final ripening, challenging the vines at every stage of the process. However, these same climatic factors have also played a crucial role in the development of high quality grapes, which promise to transform into exceptional wines. The result is a vintage that stands out for its complexity and depth, reflecting resilience and ingenuity in turning climatic challenges into high quality wines.

