



LUZ MILLAR ROBLE

D.O. RIBERA DEL DUERO



Appellation: D.O. RIBERA DEL DUERO

Grape variety: 100% Tempranillo

Vintage	ABV	TA	pH	RS
2022	14.0%	5.0	3.6	1.3

Tasting notes

Color: Bright, red cherry with violet glints.

Nose: Very high aromatic intensity, well assembled red berry fruits with notes of barrel, cinnamon, coconut and vanilla.

Palate: Fresh, full and balanced. Long and pleasant finish.

Serving recommendations

Serve at 61°F

Food pairings: Charcuterie, cheese, fish stews, rice dishes and pasta.

Vineyards

Surface: 62 acres

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 25 - 35 years

Average altitude: 2,500 feet elevation

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 850 vines/acre

Yield: 1.3 to 2.2 tons/acre

Growing system: Double Cordon Royat and bush vines

Winemaking

Harvesting: By hand in 30 pound micro-bins

Harvesting dates: Last week of September to first weeks of October

Fermentation: In tronconical temperature-controlled stainless steel vats

Temperature of fermentation: 72-75°F

Duration of fermentation: 12 -15 days

Ageing time in barrel: 5 months

Type of barrels: French and American oak

Awards

- San Francisco International Wine Competition 2023 (Silver)
- USA Wine Ratings 2023 (Silver)

