



Bodegas y Viñedos Rauda Musai de Tinto Roa

DO RIBERA DEL DUERO
CASTILLA Y LEON (SPAIN)

The estate, established in 1956, is located in the town of Roa. Production combines the latest technology with tradition. Innovative & modern stainless steel tanks stand side by side with traditional cement deposits which continue to preserve the best qualities necessary for fermentation. The aging cellar holds over 475 French, American and central European oak barrels of various toasting levels.

Website: www.vinosderauda.com

Grapes: 100% Tempranillo

Viniculture: 15 months in French & American Oak.

Alcohol: 14% vol.

Tasting Notes

Appearance: Deep cherry red.

Nose: Complex with notes of fruit preserves, spicy with dark oak aromas.

Palate: Full and expressive with a gentle assault; well-balanced and delicious.

Food Pairings: Grilled lamb chops, braised meats and Manchego cheese.



Castilla y Leon Wine Region of Spain

Climate: Castilla y Leon has a Mediterranean climate with long, cold winters and short, hot summers.

Castilla y Leon is the largest region in Spain and it located to the north of Madrid in north-western Spain. The land consists of mostly flat plains surrounded by chains of mountains and hills. The most important sub-regions of the area are located along the Duero River. Castilla y Leon is home to **Ribera del Duero** (one of the most important wine making regions in Spain).

The region is most famous for its red wine production, and mostly grows Tempranillo grapes with some Garnacha & Mencia. Verdejo grapes are used for white wine production in the sub-region of Rueda.

Wines from Castilla y Leon have deeply concentrated ripe fruit flavors, and are well-structured. This region is similar in taste to Rioja, but because of the harsh climate, the grapes have bolder and more rustic flavors. Spain's most expensive wines come from the **DO Ribera del Duero**. Ribera del Duero wines are packed with intense cherry & dark fruit flavors, spice, and vanilla, but still are refined and elegant.