Rippa Dorii Tempranillo Roble, DO Ribera del Duero 2024

EAR0162024

Rippa Dorii

— Ribera del Duero, Spain

The Roble represents the entry point for the Rippa Dorii range. This is a wine which compares favourably to other wines which are twice the price - the style is full-flavoured as is typical for Ribera del Duero, however the tannins and the oak are well-crafted, and give a wine which has fantastic drinkability.

Production

The Tinta del Pais (Tempranillo) vines are over 15yrs of age, and grow in a number of sites near Fuentecén. After a first selection of grapes in the vineyard, they undergo a pre-fermentation maceration for 3 days. Alcoholic fermenation takes over 14 days at 21- 23ºC. Malolactic fermentation is induced duing the latter stage of the alcoholic fermentation. The wine then matures for 7 months in new oak - 40% American, and 60% French with varying levels of toast.

Tasting note

Aromatically this has a really inviting and vibrant fresh fruit expression of dark cherries, red plums, baking spices, with gently floral notes. The palate focuses on fruit but with enough tannin to give structure, a good length finish, and gentle oaky notes.

Food Match

Enjoy with richly-flavoured pasta dishes such as lasagna or spaghetti bolognese, or ribs and burgers.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Ribera del Duero

Winemaker:
Rubén Pérez Cuevas & Serafín Moya

Grape Varieties:
Tinta del Pais 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
8411767700003