



# Tasting Notes

## vobiscum



**D.O.Ca. RIOJA**

**GRAPE VARIETY:**

100% TEMPRANILLO

**AGEING:** 14 months in new French oak casks

**AVERAGE AGE OF THE VINEYARD:**

Vineyards more than 80 years old

**LOCATION OF THE VINEYARDS:**

Alto Najerilla, high altitude vineyards

**SOIL:** clay limy and clay ferrous

*Vobiscum, a wine with its own identity that takes us to our origins and we want to share with you.*

*From the sanctuary that gives it its name, represents the care and respect for the soil, which along with the knowledge in the winery, give the character and identity to this wine: Harmony and perfect balanced between fruit and oak.*

### VINEYARDS, CLIMA AND SOIL:

**Tempranillo** from **Alto Najerilla**, located in vineyards with an **average altitude of 600 metres**. Grapes coming from **old vines** located in **Badarán and Cárdenas**. The variety **Tempranillo** gives to us Wines with structure, fine and elegant.

The **influence of the Atlantic in this clima**, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. All this, makes it possible to have this wine, elegant and balanced.

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

### TECHNICAL DETAILS:

The grape has been **manually harvested** in the middle of October, after a **very exhaustive follow up of the maturation**. It **was destemmed in its 100% and then, the temperature of the fermentation was controlled** from 25 to 28 °C for around 12 days in order to extract all the capabilities from the varieties and the soil.

### AGEING:

**14 months in new French oak casks**. kept in our cellar with a constant temperature and humidity, giving to the wine complexity and elegance.

### TASTING NOTES:

Garnet **colour** with a bright and intense ruby rim.

On the **nose**, the main aromas are of ripe fruits, with a touch of cocoa.

The **taste** is juicy at first and describes a fresh, balanced path to a smooth, harmonious end.



14,5 ° Vol. 75 cl. contains sulphites

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