

DUQUE DE ARCAS

ROBLE



Designation of Origin:
UTIEL - REQUENA

Climate:
Continental with
Mediterranean Influence

Soil:
Loamy - Clay

Altitude:
600 - 800 meters

Vineyard Age:
25 - 30 years

Type of Farming:
Integrated Farming

Wine type: Barrel-aged red wine

Varieties: Tempranillo - Cabernet Sauvignon

Serving temperature: 10 to 12 °C

Appearance: Clean and bright ruby red.

Nose: Intense fruity aromas of Tempranillo combined with the currant of Cabernet Sauvignon, finishing with a subtle touch of honey, coconut, cocoa, cinnamon, and spices, the result of four months of aging in French and American oak barrels.

Taste: The entry on the palate is ample, smooth, and complex, leaving a sweet tannic finish from the oak.

Aftertaste: Long, smooth, and balanced. Ideal to accompany fish, seafood, rice dishes, cured meats, cheeses, and meats.

Notes: This wine is made from Tempranillo and Cabernet Sauvignon grapes, specially selected from our El Parreño and Casa Garrido vineyards, and aged for four months in American and French oak barrels.