



López Cristóbal Tinto Roble

(TEEN-to RO-blay)

Based on the celebrated local clone of Tempranillo, this fresh, vibrant, supple tinto offers great sophistication for a “basic” red. Aged in oak for 3 months, it has that hint of vanilla and tannic structure that makes the wine both lush and fresh. Perfect for everyday enjoyment.

 LOCATION	Castilla y León, España. <i>(Ribera Del Duero)</i> 50 hectares. 800 meters.	 SOIL	Limestone, with some clay.
 ESTATE	López Cristóbal. <i>(LO-peth kreeth-TOH-bahl)</i>	 VINE	Double Cordon, trained on wires. 0.5 bottle per plant average yield.
 WINEMAKER	Galo López. <i>(GAH-lo LO-peth)</i>	 VINIFICATION	10 day maceration in stainless steel.
 VARIETALS	90% Tempranillo, 5% Cabernet, 5% Merlot.	 BARREL	2nd, 3rd, and 4th passage French and American oak.
 RESIDUAL SUGAR	1.3 grams per liter.	 MATURATION	3 months in the barrel. 6 months in the bottle.
 ACIDITY	5.12 grams per liter.	 VINTAGE PRODUCTION	6,500 cases.
 ALCOHOL	13.0% by volume.	 FOOD PAIRING	Rich, creamy pasta and white meat.

