



VIÑEDOS
REAL RUBIO

REAL RUBIO RESERVA 2007

PRODUCT SHEET



BODEGA: VIÑEDOS REAL RUBIO

LABEL: REAL RUBIO RED RESERVA

VARIETIES: 70% Tempranillo. 30% Graciano

VINTAGE: 2007

PRODUCTION AREA: Slopes of Monte Yerga. Aldeanueva de Ebro

ALTITUDE: 450m.

BAR CODE: 8436015973008

APPELLATION: D.O.Ca RIOJA

VINIFICATION AND AGEING: Harvested at the beginning of October. Selected vines so as to obtain a fine quality reserva. Totally destemmed grapes and controlled fermentation at 25 – 29°C. Long maceration to extract all the potential from the skins and obtain wines with great intensity. Cask-aged for 24 months in French and American oak. Bottle ageing between 12 and 14 months.

ALCOHOLIC STRENGTH: 13.5%VOL

PH: 3.73

TOTAL ACIDITY: 5.2/l

SUGARS: <2 g/l

TASTING NOTES: Good depth, garnet colour, with light brick-red hues and bright ruby glints. On the nose, from the first moment you can appreciate the aromas from the French oak, (cereal, toast, ...) which give way to very ripe fruit, with vanilla touches. In the mouth the wine shows its backbone, silky, flowing pleasantly into a long, lingering finish.

FOOD PAIRING SUGGESTIONS: Ideal with stone-cooked meat and carpaccios. Spicy dishes, casseroles, game and the end of a banquet. Best served at around 18°C.



www.realrubio.es

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