

— 1898 —  
RAMÓN ROQUETA



AGED

Cabernet Sauvignon – Tempranillo

Intense cherry colour with clay tile-coloured highlights. Aromas of ripe fruit and spices blend with elegant notes from the ageing process. The mouth is fleshy, with complex flavours on a bed of balanced, well-integrated tannins. After precise control of ripening, the two grape varieties are fermented separately at a controlled temperature of 26°C. After 12 days of maceration using the pigeage system, the wine is aged for 6 months in French and American oak barrels before the final coupage.



75cl.



**BODEGAS RAMÓN ROQUETA S.L**

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