

— 1898 —
RAMÓN ROQUETA



Dark cherry colour. Highly characteristic of the variety, with forest fruit and liquorice notes standing out in the mouth, blending elegantly with the notes added by the ageing process. By working with vineyards with a large difference in temperature between day and night, we achieve good ripening of polyphenols and preservation of aromas. In the winery maceration is no longer than 10 days in order not to extract the harder tannins and to keep the crisp aromas. Fermentation at 28°C followed by ageing for 1 month in French and American oak barrels to help round out the wine, while keeping its structure and aromatic crispness.



75cl.



BODEGAS RAMÓN ROQUETA S.L

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